

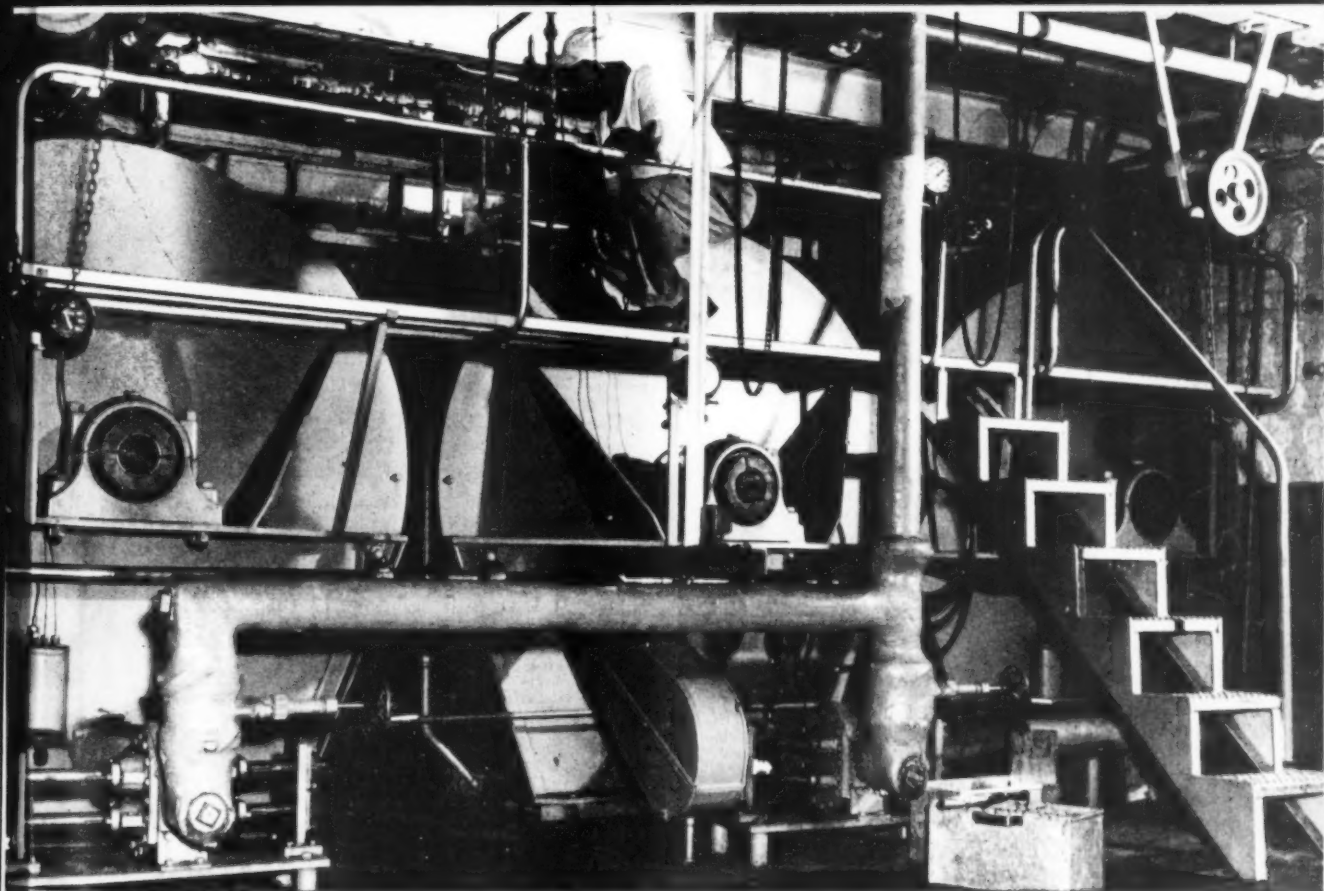
TECHNOLOGY DEPT.



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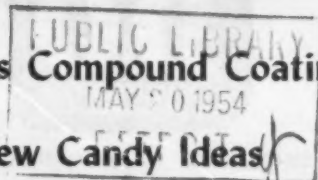
# Manufacturing Confectioner

PIONEER SPECIALIZED PUBLICATION FOR CONFECTIONERY MANUFACTURERS



**MAY  
1954**

How Curtiss Makes Compound Coatings  
Try Coconut for New Candy Ideas





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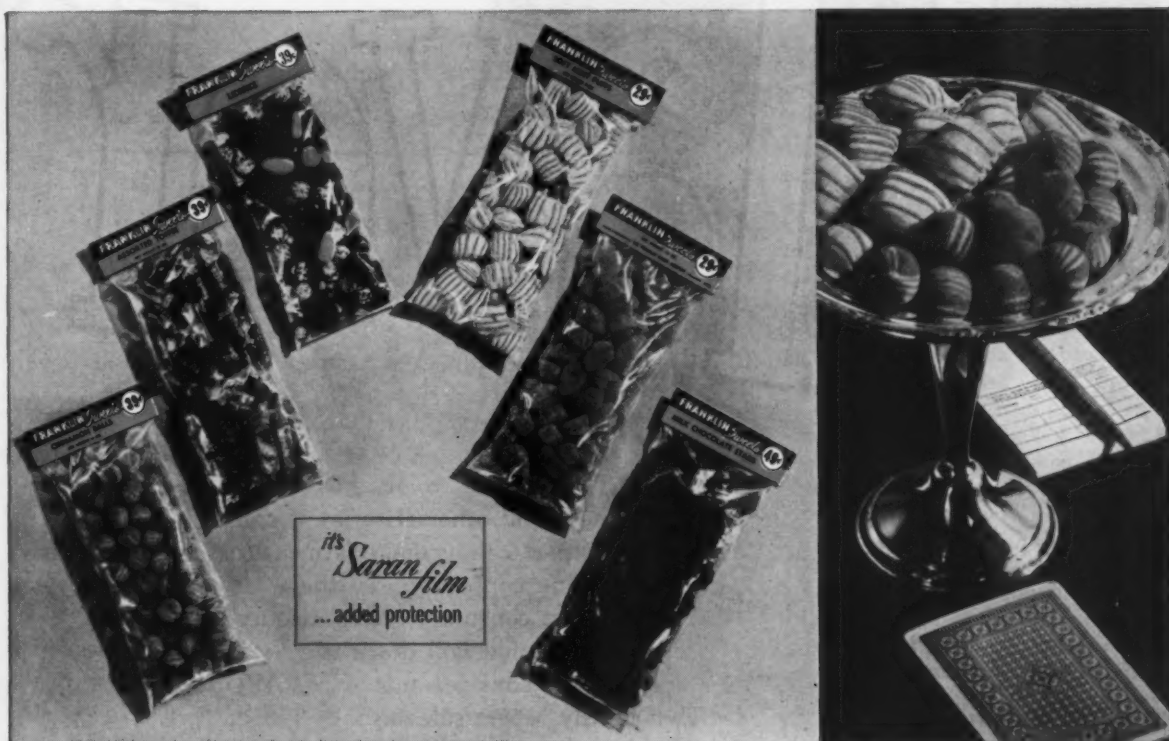
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# Flavor

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these and other criteria  
are the expert candy maker's measure  
of a fine confection. To the  
*non-expert* consumer, these niceties  
of discrimination boil down to  
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# The Manufacturing Confectioner

Vol. XXXIV

No. 5

MAY

1954

Edited and Published in Chicago



The Candy Manufacturing Center of the World



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**COVER:** These Stehling tanks at Curtiss Candy Company each hold 20,000 pounds of compound coating. For a story on the methods used by Curtiss, see page 27.

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**A**N UNFORTUNATE oversight occurred in our last issue. The name of the author of the story on Raisins in Candy was omitted. The experimental work on new raisin candy was done at the University of California, under the direction of the Department of Food Technology. Mr. Roy Binder worked on this project, and prepared the article for publication. If, by any chance, you missed reading this article, it would certainly be worthwhile to find and study. This was the first in a series of articles on ideas for new candies. The second appears in this issue, on page 15, describing the variety of coconut products that are available. These articles were written at our request.

**O**UR JUNE issue, as usual, will be primarily concerned with the proceedings of the PMCA Production Conference, held this year at Franklin & Marshall College in Lancaster, Pennsylvania. We feel sorry for those many candy executives who are not able to attend this meeting. As usual we will give a complete report on the conference, but no words can describe the friendly atmosphere of cooperation among the speakers and attendees, and nothing, no nothing, can take the place of that stupendous, colossal Pennsylvania Dutch Dinner.

**T**HOSE who have followed this magazine closely the past few months have seen several articles by Walter Richmond on various types of retail style candies. Some wholesale manufacturers may have sniffed at the twenty pound batches mentioned in these articles, but no one could help but admire the care that went into writing these formulas, and the years of experience required for that job. Mr. Richmond is one of those rare men, who feel the responsibility of passing on knowledge, won through trial and error, so that another may not have as many headaches on the same problem.

—Editor

# Why big names in candy use

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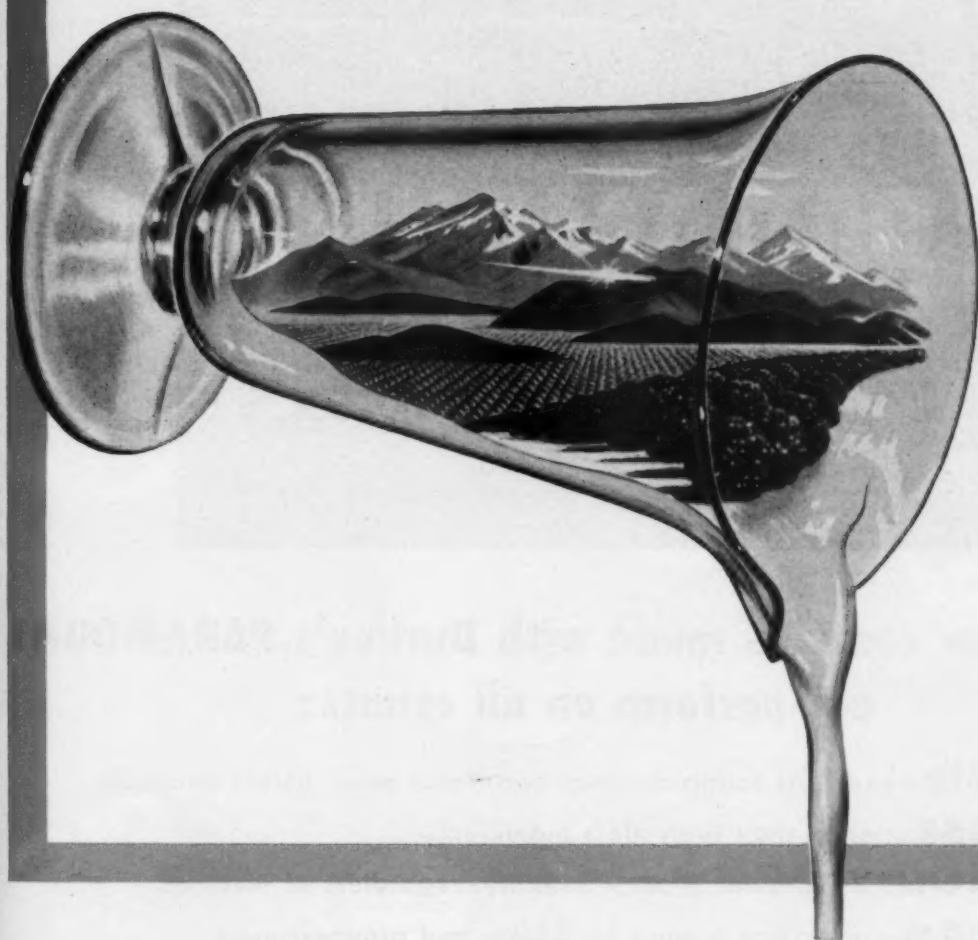
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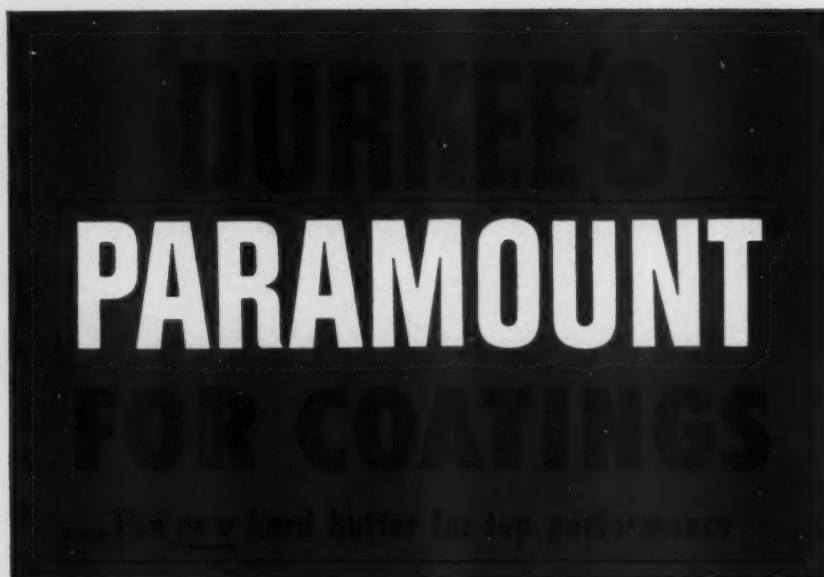
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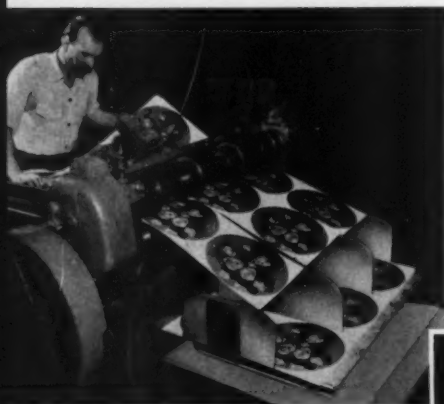
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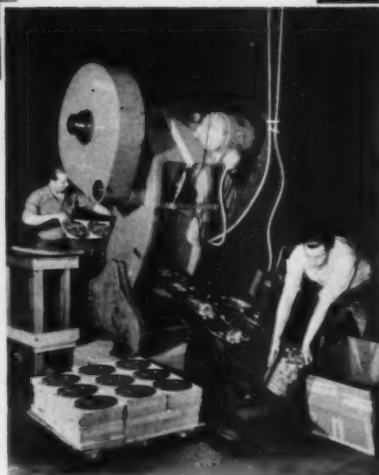
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**Don't miss the NCA**

# **Convention and Exposition**

**June 6-10**

**Conrad Hilton Hotel**

**Chicago, Illinois**

This convention will discuss the theme, "Planning for Profit," truly a subject worthy of the attention of all the candy manufacturing fraternity. Come, listen to the valuable and informative sessions, and visit the exposition, where the latest in equipment, raw materials and packaging materials will be on display.

**T**HE program of this convention is still in its formative stages, but the general outlines are fairly well set. There are some new items, and several sessions promise to be unusually interesting.

After the usual festivities on Sunday afternoon and evening, Monday will have the one brand new feature of the convention. The American Association of Candy Technologists and the NCA will jointly sponsor a technical session from nine till twelve on a variety of subjects. The specific speakers and the titles of their talks have yet to be announced, but a list of the subjects to be covered follows:

New Applications of Functional Ingredients;

Antioxidants, Emulsifying agents and Humectants;

Candy Research and Development;

New Developments in Food Industries Equipment;

New Developments in Packaging;

The Responsibilities of the Candy Technologist to the Industry.

The final program is being worked on by a joint committee of the NCA and the AACT, and promises to be a distinguished first annual technical meeting of the AACT.

The traditional golf outing will be held all day Monday, providing a distinct division of loyalties for technologists who are also golfing fans.

E. W. Green, president of the Sugar Association, Inc., will give a report on the purposes and reasons for the excellent consumer educational program the association has just started. This should be a most interesting talk, as this program promises to be of great benefit to the candy industry.

The chocolate and compound coating situation will receive top billing, with two hours Wednesday morning devoted to that subject. The detailed program has not been decided upon as we go to

press, because of the uncertainty of the situation.

Jacob Schaffer of the Food Industries Division of the U. S. Department of Commerce will talk on the cocoa bean supply situation. The USDA has undertaken an investigation of this subject throughout the world at the request of the NCA, and there may be some interesting developments by the time of the convention.

The subject "Planning for Profit," the theme of the convention, has been given a one hour session, to be covered by a panel of executives.

Mr. Gies, vice president of Mars, Inc., and chairman of the Convention program committee, and his committee apparently felt that this convention should concentrate on industry problems, and feature industry leaders, rather than have a speaker from outside the industry address the convention. The feature speaker at the Tuesday noon luncheon will be Harry Chapman, retired board chairman of the New England Confectionery Company.

CARAMELS

LOZENGES

ICINGS

NOUGATS

TOFFEES

OPERA CREAMS

NONPAREILS

FUDGES

ORANGE SLICES

OLD FASHIONED TAFFY

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CHOCOLATES



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Syrups

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for all

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## Stroud Jordan Award



Justin Alikonis, Director of Research of the Paul F. Beich Company, and president of the American Association of Candy Technologists, has been named the recipient of the fourth Stroud Jordan Medal. The citation reads in part,

"Your work in both fundamental and practical research, involving confectionery raw materials and processes which have resulted in more efficient production, improved quality and longer shelf-life, are recognized. Your services to the Army Quartermaster, and National Confectioners' Association, and AACT and your participation in forums and symposiums dealing with confectionery matters have not been overlooked. Your ability to stimulate the members of the candy industry to think along technological lines is likewise acknowledged."

Mr. Alikonis has been particularly known in recent years for his pioneer work with the Army Quartermaster and a leading hard butter supplier in the development and improvement of compound vegetable hard butter coatings. Under Mr. Alikonis' leadership, the AACT is holding its first technical meeting in conjunction with the regular annual meeting. This award will be presented at the AACT meeting on June 7.



Now is  
the time  
for new  
candy ideas

## Try More Coconut Items

CHARLES B. DEMAYA, Research and Development  
Manager, Franklin Baker Division of Gen-  
eral Foods Corporation

and

GRAHAM T. BROWN, Assistant Manager, Indus-  
trial Sales, Franklin Baker Division of Gen-  
eral Foods Corporation.

### Editor's Note

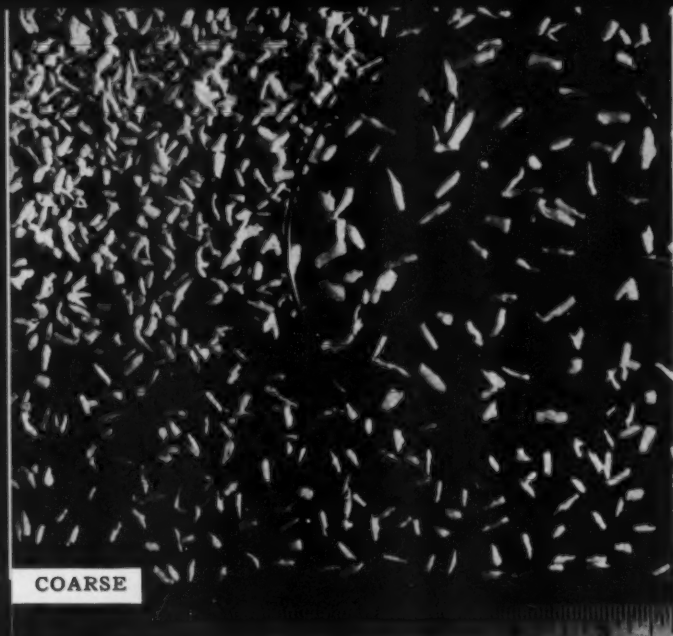
*Just a half dozen cuts of coconut, out of the 25 or so available, account for the great majority of coconut used in candy today. The others are hidden assets in the search for new and different candies that every manufacturer is vitally interested in.*

*New Candies are the dynamic force of this industry, and the surest way for a manufacturer to insure his future is to develop new candies regularly. And one of the easiest ways of developing new candies is in the use of seldom used varieties of ingredients that have proved consumer acceptance. Get some samples of coconut cuts you have not used before, let your imagination loose, and create a NEW candy!*

COCONUT continues to be one of the most popular candy ingredients. Literally hundreds of confectionery products offered in the United States today include some form of coconut. Coconut candy bars are among the fastest sellers on the stands today, and among the large volume bulk pieces are Coconut Cream Centers, Bon-bons, Fudges, Caramels, Haystacks, Brittles, Nougats and most of the basic candy pieces. Yet the horizon for new uses of coconut in candies is almost without limit.

The imaginative candy manufacturer can help insure his future by taking the lead in developing novel, interesting candies based on new and different uses of coconut. In his efforts, he can rely on the co-operation of the coconut industry. New candy sizes, shapes, color and flavor combinations lie just ahead waiting to be discovered. With their discovery, the coconut industry will be ready to produce the types of coconut needed to transform the discovery into a commercial success. And, with the introduction of such unique, new candies, both coconut and confectionery manu-

(Continued on page 19)



COARSE

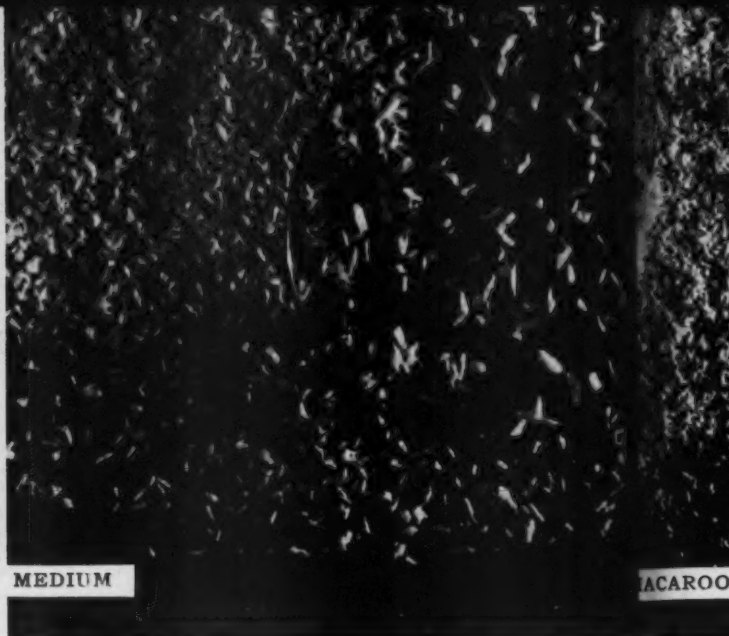
### DEVIL MILL TYPES

**Coarse Coconut**—The outstanding characteristic of Coarse unsweetened Coconut is chewiness. Mostly used by bakers and ice cream manufacturers, it contributes a chewiness not obtainable from other cuts. (Uncoated Coconut Patties are an old-time favorite.) Used today in some Fudge, uncoated and some large Bon-Bons. Ideal for attaining sharp contrast in texture and flavor with center or coating. Its characteristic chewiness is well retained in moist pieces such as Orange Creams. (When toasted, Coarse gives the appearance of nuts.)

**Fancy Shred Coconut**—Used in uncoated Patties, Fudge and some other slab work, also in the place of Strip in some individually formed Fudge pieces. Fancy Shred has also been used as a topping or sanding on some summer bars, especially with white or pastel coatings. Could be used more in fudge or fondant centers where it gives greater chewing qualities. It also has good potential as a center for summer coated bars. Improves appearance and handling by the final consumer. In other industries this cut is very widely used, particularly in pies and as topping on baked goods.



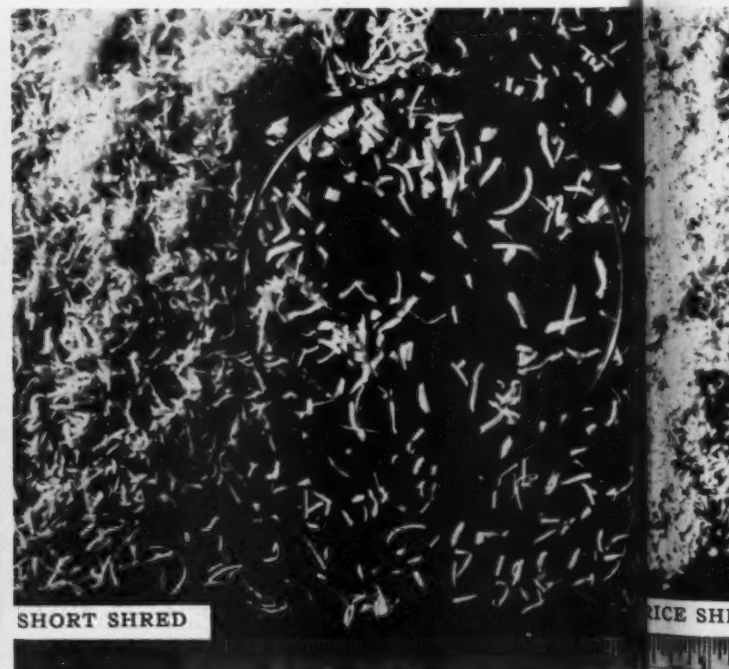
FANCY SHRED



MEDIUM

**Medium Coconut**—Undoubtedly the most widely known in the candy industry. Old-time candy pieces used Medium, particularly in Molasses Coconut Strips, uncoated. Very popular in the Philadelphia, Baltimore and Southern markets. It's the candy manufacturers' concept of what the consumer demands, and widely used in Coconut Bars, Fudges, Cream Centers, Haystacks, Patties, Nougats and in sanding Marshmallows. Occasionally preferred by confectioners for dusting on dates and croquettes. Consumers have become very familiar with the coconut flavor, texture and other characteristics contributed to a candy piece by Medium. Consumers could be given a wider variety of taste and texture sensations with other coconut cuts. Improvement in quality of some of the candy products made today; combinations of Medium and other popular flavored candies in novel or new shapes represent potentials.

**Short Shred Coconut**—One of the shorter cuts, it has its place primarily in Fudge, but offers potential in pieces where machinery problems prevent the use of larger cuts. Consumers are asking more and more for short length shreds and this cut contributes just the right amount of chewiness in some pieces.



SHORT SHRED

**Mac**  
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RICE SHRED





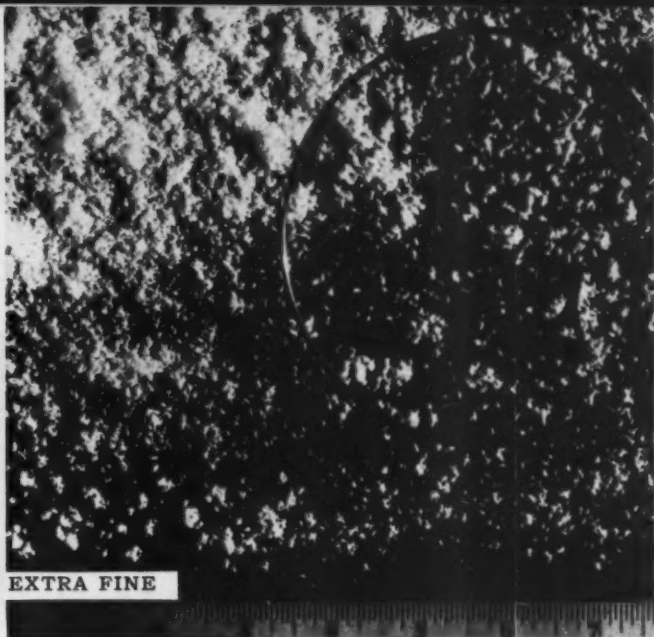
MACAROON

**Macaroon Coconut**—Frequently used in the same kinds of candy as Medium and sometimes blended half and half with Medium. Because of the smaller size of this cut it has a slightly greater flavor effect and slightly less chewiness than the Medium cut; hence the benefits of blending. Old-time piece—uncoated Molasses Coconut Strips. Macaroon is used in Coconut Bars, Bon-Bons, Cast Creams, Patties, but is most familiar in sanding marshmallows, and the more recent Macaroon Bar which has been introduced to the consumer. Macaroon is used largely in jap work and to an extent in soft center and fondant center bars. This cut again is so well-known to confectioners that its potentials are largely in the field of quality improvement in all coconut candy, combination of other flavors and novel or new shapes.

**Rice Shred (and Star® Macaroon) Coconut**—Shortest two of the shred cuts and find special application where a very short cut is desirable. Rice Shred is illustrated. It is in this area where the candy man can use his imagination. Basic planning of coconut pieces often depends on suitable equipment. It is often possible to produce just the right coconut pieces on the right machinery. In this case consideration should be given to these two cuts.



RICE SHRED

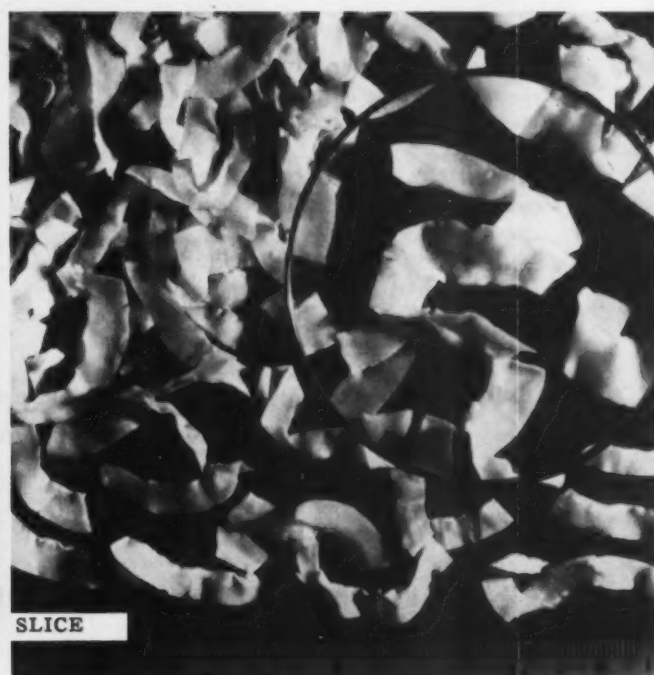


EXTRA FINE

**Extra Fine Coconut**—Characteristic of this cut is smooth and instant flavor with slight chewiness. Its use in the candy industry has been limited almost entirely to marshmallow sanding. A good cut when the manufacturer is anxious to develop a piece with a very smooth texture and strong coconut flavor. The bakery industry has found it useful in wafer fills, sandwich fills, and cookies. Especially valuable in flavoring filled baked goods. The ice cream industry has used it widely in rolling a coating on the outside of ice cream bars on a stick.

#### THREAD MILL SPECIALTY TYPES

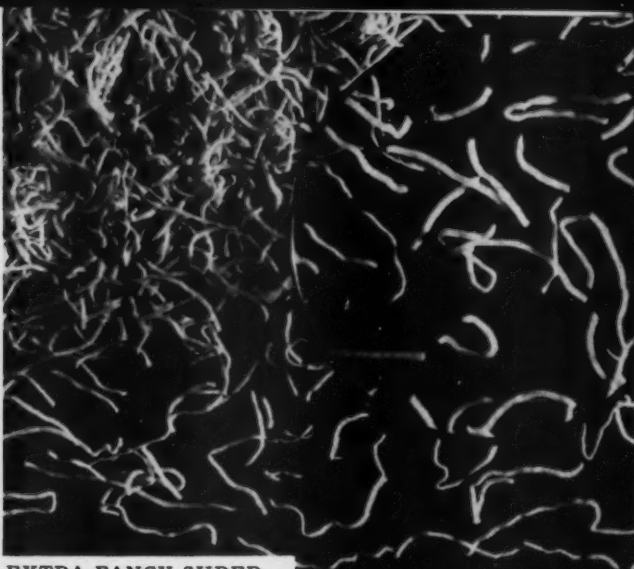
**Slice Coconut**—Best known use of this cut is in Coconut Brittle such as Chop Suey, Peco Flake Bar, and it is also used to some extent with Popcorn, particularly when in wafer form. Potential ideas for this cut are a greater use with popcorn where really unique flavor is achieved. Straight coconut pieces such as Sliced Coconut Confection, product which is much easier to chew, offers use in the general brittle field. This coconut is used to good advantage in the bakery industry in coffee cakes and Danish pastry.



SLICE



LONG THREAD



EXTRA FANCY SHRED

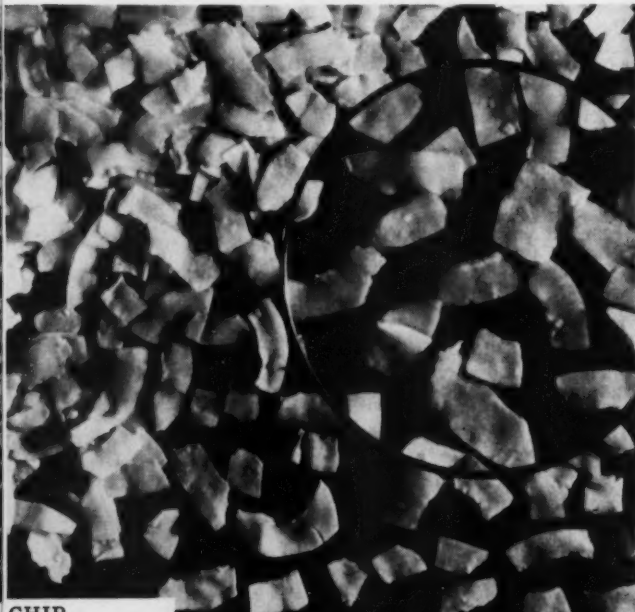
### THREAD MILL TYPES

**Long Thread Coconut**—First coconut candies made used this cut for its attractive appearance. Its use in especially moist centers also contributed characteristic chewiness which was thought desirable. (The original Haystacks were made exclusively with Long Thread. They were handmade and about 3" high and 1½" at the base. Another old-time piece was a fondant chocolate-coated square about 2½" x 2½".) It's recommended for fruit fudges such as Coconut-pineapple type in which only a suggestion of Coconut is desired. The attractive appearance contributed by Long Thread is applicable in Snowballs and similar pieces. Some coconut fondant Easter Eggs are made with Long Thread. The familiar use of Long Thread in the bakery industry is in topping cakes and sweet-dough goods. The ice cream industry occasionally uses it for coating ice cream bars.

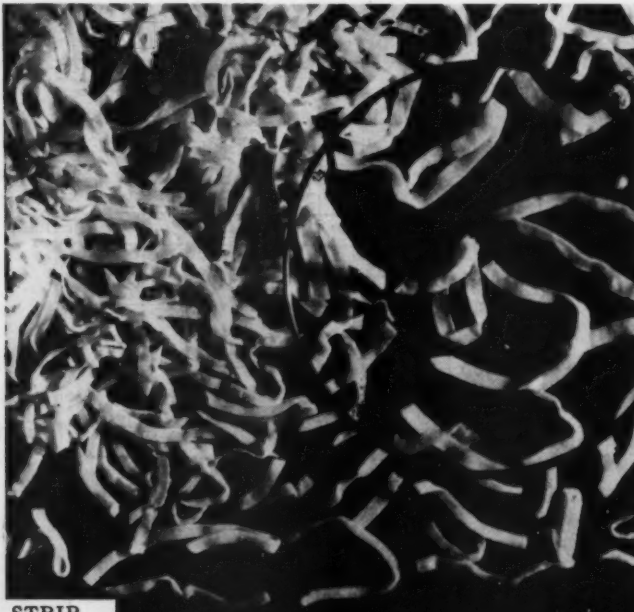
**Chip Coconut**—Coconut cut that is unique in size and shape and offers potential to a candy manufacturer who becomes familiar with it. It is not a cut that can be widely recommended without consideration to the problems involved in each operation.

**Extra-Fancy Shred Coconut**—Nationally this is the type of coconut used in the greatest quantities by consumers, including all grocery and baked products along with candy products. The candy industry uses a relatively very small amount of this cut, although it is considered one of the most attractive. It is used by the candy industry in some Haystacks and in Easter Eggs. Nationally, there's plenty of opportunity for good coconut Easter Eggs, now offered in a fairly limited area.

**Strip Coconut**—Widely used in Fudge work. Potentials for this cut are in its unique shape which can be seen by the photograph and where it fits a particular manufacturer's machinery or process. Good tinted coconut.



CHIP



STRIP



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facturer stand to benefit from a resulting increase in consumer demand.

There are numerous varieties of coconut cuts available to the alert confectioner sufficiently ingenious to use these varieties to transform the mere discovery into a popular, profitable new candy offering. The consumer demand for coconut is there, and with the introduction of such unique, new candies, the confectionery manufacturer stands to benefit from the resulting increase in consumer demand.

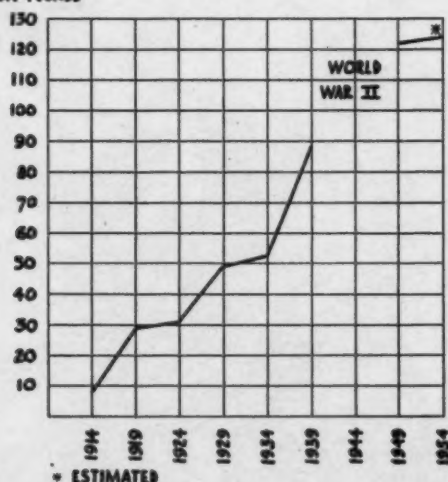
Interestingly, the last decade has shown a remarkable increase in the consumption of coconut. Ice cream manufacturers and bakers have contributed to the increase with expansion in the number of coconut ice cream varieties and baked goods they produce and sell. And while the confectionery manufacturer, too, has enjoyed an increase in demand for coconut candies, it would seem that for him a greater potential still lies untapped.

Of the more than 25 cuts and varieties of coconut which can be readily available, only four or five are widely used today for coconut candies. A study of many of these cuts can hold out great possibilities for further development of the coconut potential. Let us look for a moment at some of them.

The Devil Mill Process results in the well-known types of Coarse, Medium, Macaroon, and Extra Fine (see illustrations). They possess varying degrees of chewiness and intensity of flavor.

Another process, basically shredding on a Thread Mill, makes available six thread or shred lengths. These are Long Thread, Extra Fancy Shred, Fancy Shred, Short Shred, Rice Shred and Star® Macaroon (see illustrations). These types usually score well for their appearance value, and with their chewiness are particularly well suited for Haystacks, Fudges and Easter Eggs. Sometimes a need for a cut smaller than Short Shred can be answered by special macaroon types, such as Rice Shred and Star® Macaroon.

MILLION POUNDS



**Coconut imports** While these figures are taken from coconut imports, they indicate the great rise in coconut consumption in this country in the last few years.

These thread types, with their attractive appearance, also lend themselves well to tinting. In many products tinted Macaroon, Medium and Coarse, improve the piece. Here is an opportunity for the manufacturing confectioner to explore production of unique and interesting new candies. Indeed, bakers have taken full advantage of color and make considerable use of tinted coconut for special "creations." Candy makers can achieve fuller development in their field of similar creations, because colorful tinted coconut can be produced in almost any shade desired. They are especially effective when used as toppings, and in such instances when tinted with attractive pastel shades. With super markets continually hunting for products with outstanding eye-appeal, these tinted thread and shred cuts seem ideal for super market creations.

The coconut manufacturer also offers a number of Toasted Coconut varieties, in Macaroon, Rice Cut, Shred, Niblet, Nugget, Brownie and Flake types. Among these variations may lie many potential new ideas for coconut candies. Creamed Coconut, too, has a number of applications in new confections which have not yet seen the light of day.

Ideas must be developed into commercially profitable forms. Research plays an important part in bringing to fruition new and profitable ideas for coconut creations. If an idea for a new coconut candy is well-founded, chances are good that it can be fruitfully developed. Samples of the various types and cuts of coconut are readily available from leading coconut manufacturers.

It is true that there have been many new candy ideas in recent years. But certainly there is always room for more new ideas. And coconut may well be a key to the future for progressive candy manufacturers.

## Specifications of Cuts

### DEVIL MILL TYPES

Sieve Specification Range (U. S. Standard)

**Coarse Coconut**  
Through # 6 on # 10 = 90%  
**Medium Coconut**  
Through # 10 on # 16 = 90%  
**Macaroon Coconut**  
Through # 16 on # 30 = 90%  
**Extra Fine Coconut**  
Through # 30 = 90%

### THREAD MILL SHRED TYPES

**Long Thread Coconut**  
Thread lengths 90% of which are 1" to 3" long.  
**Extra Fancy Shred Coconut**  
Shred lengths 90% of which are ½" to 1¼" long.  
**Fancy Shred Coconut**  
Shred lengths 90% of which are ¾" to ¾" long.  
**Premium Shred Coconut**  
Shred lengths 90% of which are ¼" to ¾" long.  
**Rice Shred Coconut**  
Through # 10 on # 16 = 90%  
**Star® Macaroon Coconut**  
Through # 16 on # 30 = 90%

### THREAD MILL SPECIALTY TYPES

**Slice Coconut**  
Slices of coconut are approximately ¾" wide and 1/16" thick and vary in lengths from ½" to 4" or 5".  
**Chip Coconut**  
This is a cut of similar dimensions to Slice, except that the lengths range from ½" to 1½".  
**Strip Coconut**  
This is a cut approximately ¾" wide and 1/16" thick and ranging in length from 1" to 4" or 5".

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May, 1954



# *Candy Equipment*

## PREVIEW



## LATINI'S LATEST LABOR SAVER

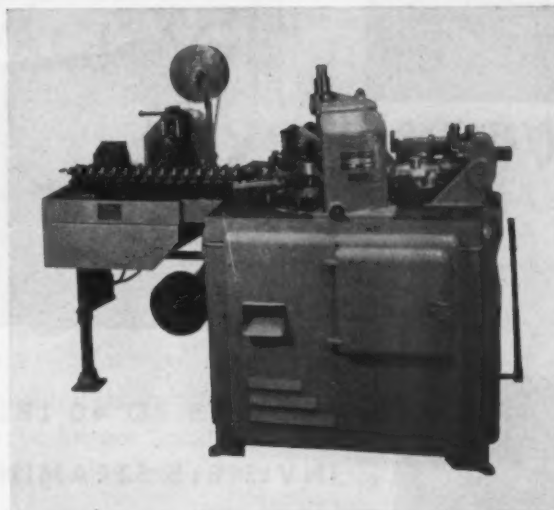
You can now make and wrap pops in one continuous operation—and they're not just pops—they're LATINI DIE POPS.

225 wrapped Die Pops per minute require only one operator: the spinner.

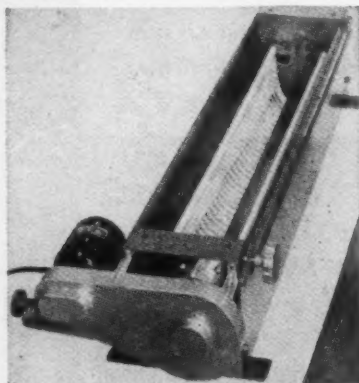
The wrapped pops go right through for cooling, then packing.

There is no handling, chipping, breaking, etc., which all means dollars and cents to you. In addition, the sandwich wrap saves cellophane—uses about 50% of other type wraps.

IT ALL ADDS UP TO PROFITS WITH A QUALITY ITEM.



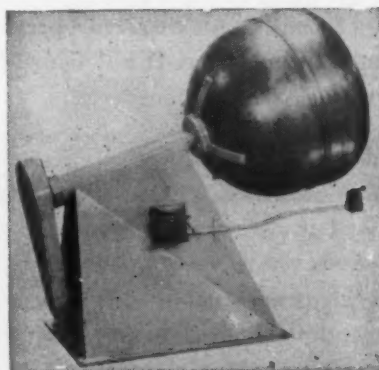
LATINI DIE POP MACHINE WITH WRAPPING ATTACHMENT



LATINI DECORATOR

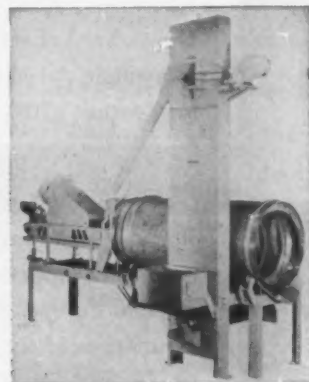
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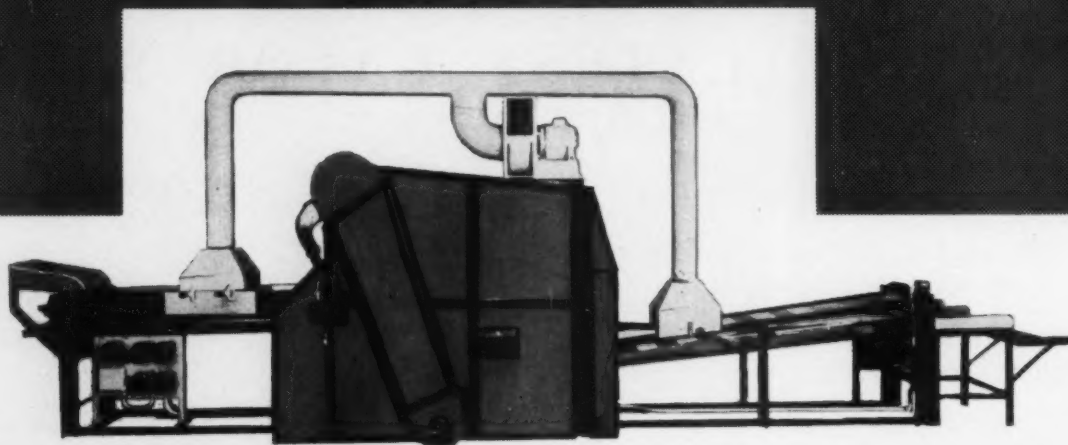
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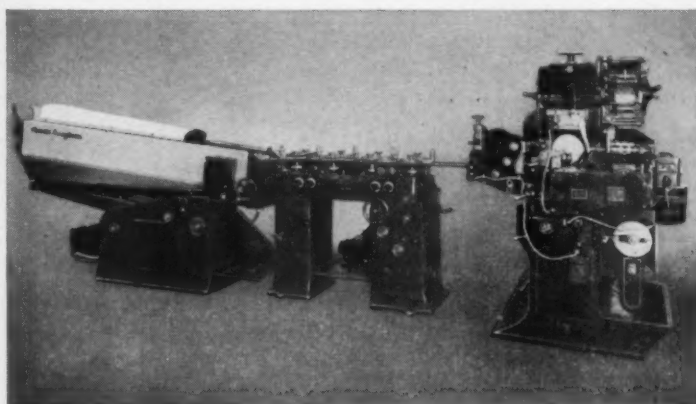


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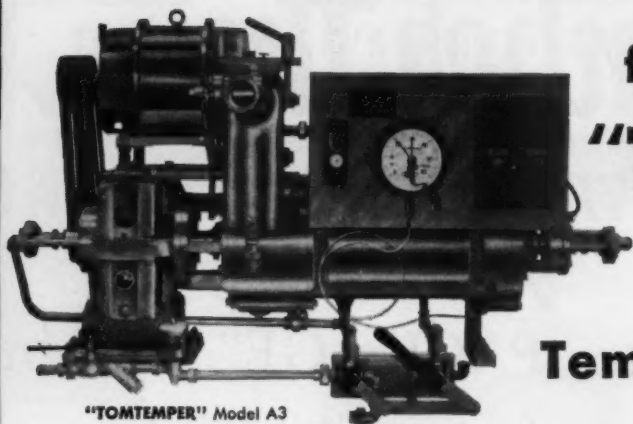


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**HIGH OUTPUT** Up to 3600 pounds of chocolate per hour; 5000 pounds per hour with accessory cooling.

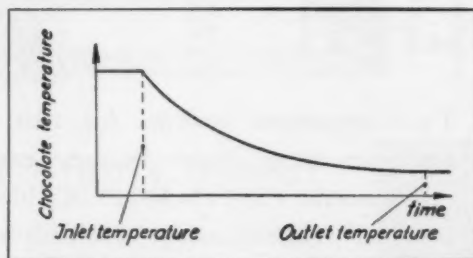
**SMALL SIZE** Measures approximately 47" x 22" x 20".

**ABSOLUTELY HOMOGENEOUS TEMPERING** Exposes every particle of chocolate to same tempering treatment.

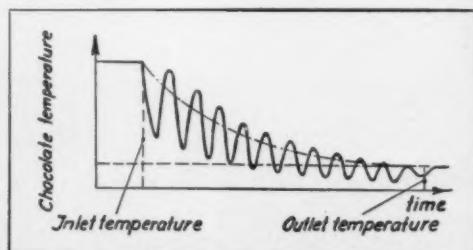
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**AVERAGE TEMPERATURE** of chocolate as it progresses through the "Tomtemper" is shown above.



**UNDERCOOLING AND MIXING** Graph above shows how "Tomtemper" achieves the outlet temperature by undercooling and mixing.

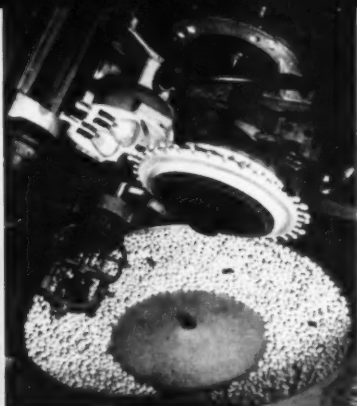
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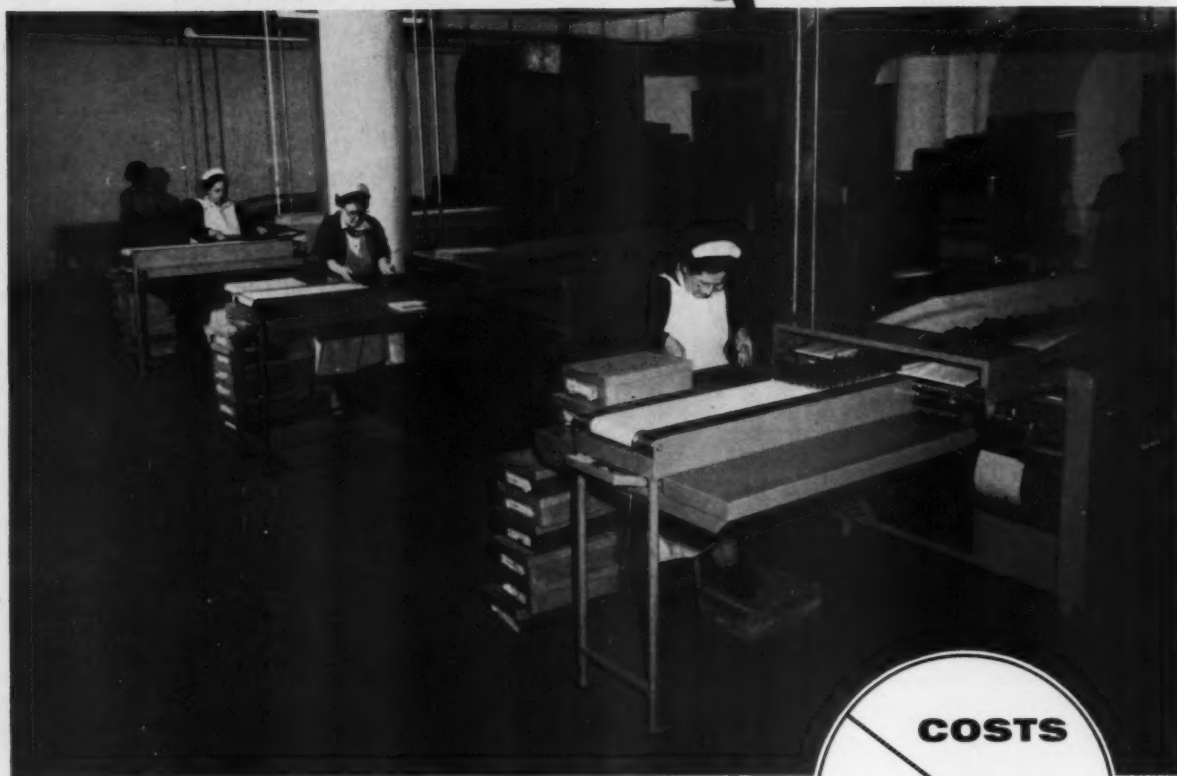
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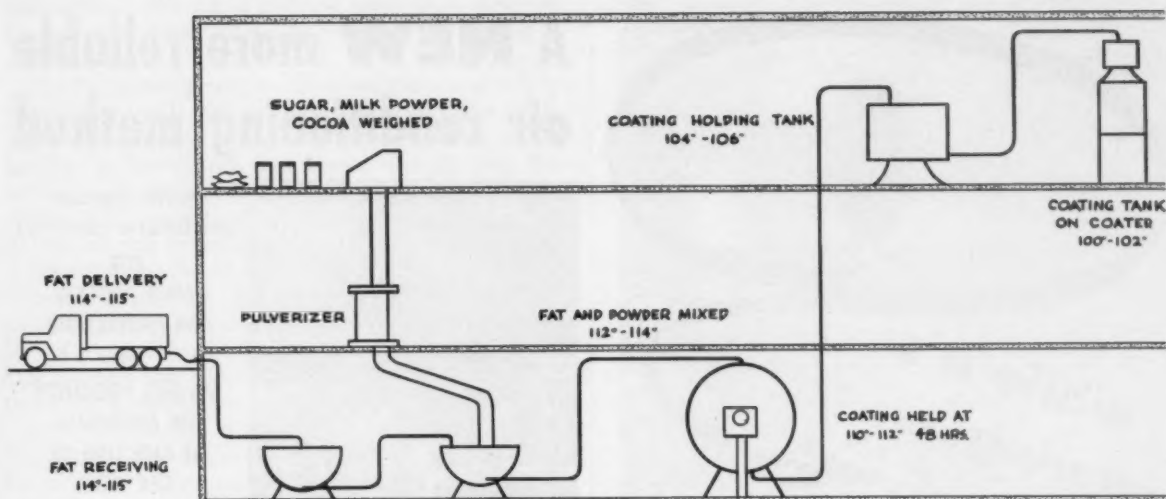
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## Manufacturing Compound Coatings at Curtiss

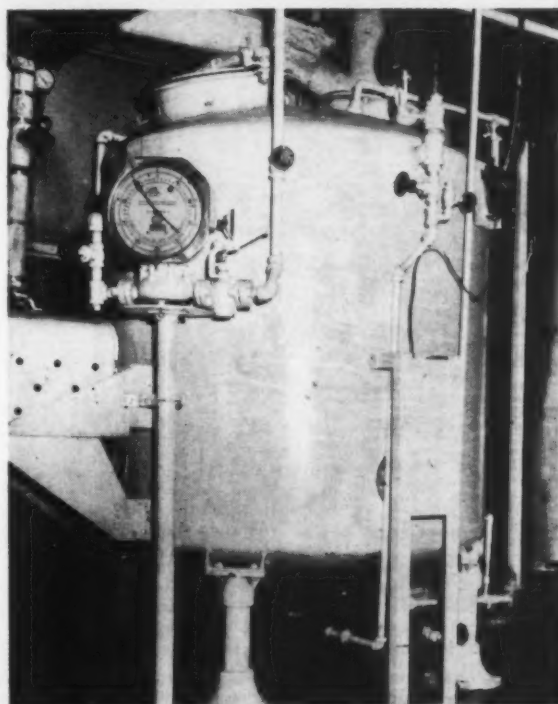
by STANLEY ALLURED, *Editor*

CURTISS CANDY COMPANY is undoubtedly the organization most familiar with the manufacture and use of compound coatings. The purpose of this article is to describe the equipment and processing methods employed at Curtiss that provide a dependable and uniform coating.

It must be remembered that the methods described are based on the use of a particular fat, a 116° melting point fat with a mushing point at about 98°. There is a great deal of difference between the two fats made by the same company, and even more between those made by different companies. Any manufacturer contemplating the manufacture or use of a compound coating should test it thoroughly to be familiar with its characteristics, before setting up a processing line for its use.

Fat is bought by Curtiss on specification, and each shipment is tested to be certain it meets these specifications. The fat is delivered in liquid form at 114° to 115°, just one or two degrees below its melting point. In this state the fat is very liquid, but milky in appearance, indicating that some of the highest melting fractions are crystallized. This receiving temperature and subsequent handling temperatures in the plant are the keys to the successful tempering of this coating. In effect, the coating receives about 60 hours of tempering before use.

A great number of tests have shown that this coating cannot be seeded in the manner of chocolate. There is such a wide range of melting points in the fractions for seeding that care must be used to insure a stable coating. If the temperature of the coating is brought down far enough, seeding will set it up fast, but this coating will be unstable and will bloom easily.



This is a fat receiving tank, where the fat is held until it is needed for coating manufacturing. It is received at 114° to 115° and held at that temperature, so that the highest melting fractions will remain crystallized. Thus the tempering operation is started from the time that the fat is brought into the plant. A Neptune meter is mounted on the receiving line to measure the amount of fat received.

Three fat receiving tanks in the basement hold the fat until it is ready to go into the mixing tanks. These tanks are held at 113° to 114° to further seed the fat before it is mixed with the dry ingredients to form



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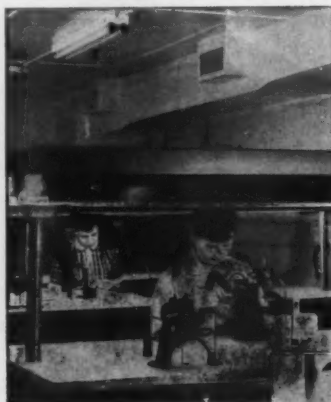


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the coating. The fat is pumped from these tanks to three mixing tanks as needed where the coating is compounded.

The dry ingredients are batch weighed and fed to pulverizing mills on the floor above. The milk powder, sugar and cocoa are ground to 20 to 25 microns in these mills and blown directly into the mixing tanks, to form the coating. These mixing tanks of 19,000 lb. capacity mix the powder and fat until it is thin enough to pump.

After the powder is mixed with the fat, the coating is pumped into one of nine large 20,000 pound capacity Stehling tanks, where it is held and agitated for forty-eight hours. During this period two important changes take place that determine the quality of the finished coating.

First, the powder is mixed thoroughly with the fat into a homogeneous product, stabilizing the viscosity. Second, the higher melting fractions are again crystallized out, at a temperature of  $110^{\circ}$  to  $112^{\circ}$ . Therefore, all fractions between  $112^{\circ}$  and  $116^{\circ}$  form a stable seed structure for the final setting. This is the key to a practically bloom-free coating.

After forty-eight hours in these holding tanks, the coating is pumped up to the coating floor into three chocolate melting tanks of 1,000 lb. capacity. Here the coating is held at  $104^{\circ}$  to  $106^{\circ}$  until it is needed



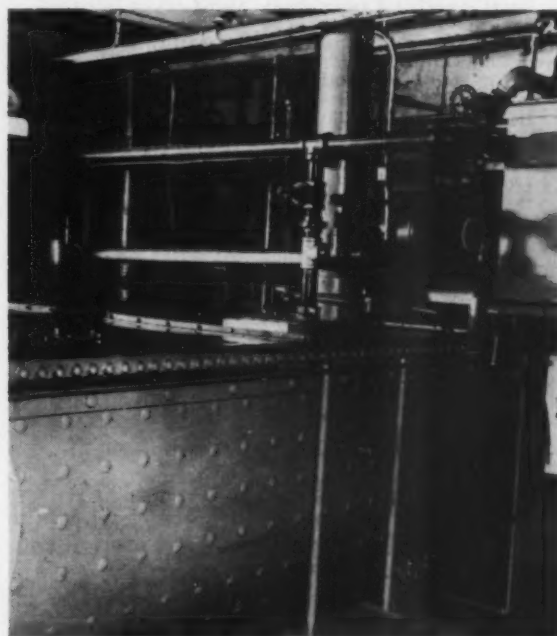
This grinding machine reduces the powdered ingredients to about 20 to 25 microns, which is considered the optimum size for this type of compound coating. A larger size would give a gritty texture to the coating, while a finer texture would require more fat to provide the required viscosity, and would give the coating a waxy taste.



Out of sight at the top of this coater is a small tank, that receives the coating from the large tanks on this floor, and tempers it to  $100^{\circ}$  to  $112^{\circ}$ , the final coating temperature. These tanks are a hold-over from the days of chocolate coating.



The powdered ingredients are measured out here in batches for grinding and delivery to the coating mixing tanks. Milk powder, cocoa and sugar are charged into these hoppers in the proportions required for the coating.



These mixing tanks receive both the fat from the receiving tanks and powder from the pulverizers, and form the coating. The coating is mixed at  $112^{\circ}$  to  $114^{\circ}$ , so that a little more seed is formed during the mixing operation. This mixing operation is continued only long enough to provide a suspension of powder in the fat so that it can be pumped to the holding tanks.

at the coaters. It is then pumped into small chocolate tanks mounted on top of each coater, and held there at  $100^{\circ}$  to  $102^{\circ}$  for coating.

The coating sets up quickly in the cooling tunnels, faster than chocolate. This is probably due to the long and careful tempering.

When additional capacity was needed a short time

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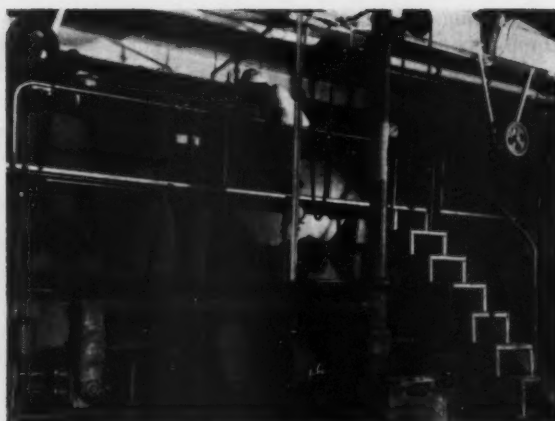
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These 20,000 pound Stehling holding tanks take the coating from the mixing tanks, and hold and agitate it for 48 hours. During this time the viscosity of the coating becomes uniform, and further seed is formed. Since the coating is held at 110° to 112°, all fractions that melt above that temperature crystallize, forming the basic seed for a stable coating.



A large Stehling tank, complete with agitator, is enclosed in this trailer. It is used in transporting coating to other buildings where needed. This type of transport enables Curtiss to concentrate their coating production for economy, and yet take advantage of the savings in handling liquid coatings.

ago, further equipment was installed, but mixing tanks were not added. In this system the fat is pumped directly to the Stehling tanks from the fat receiving tanks, and the powder added there. This eliminates one step in the process, and since it was worked out satisfactorily, all manufacturing will probably be changed in time to this system.

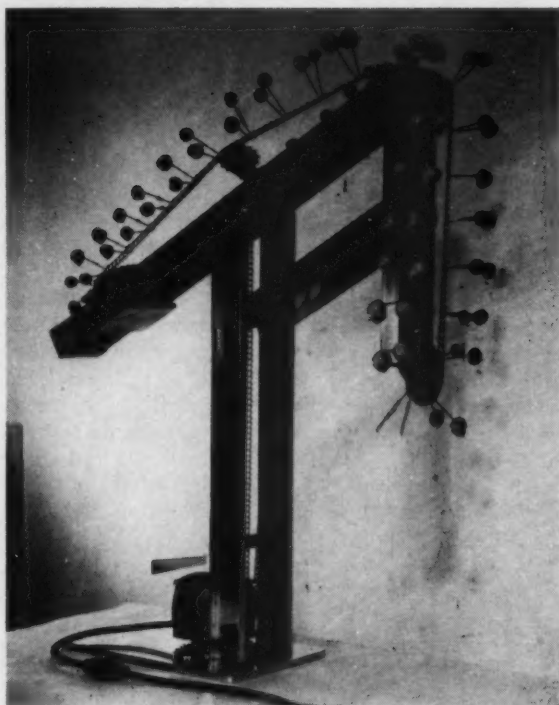
An ideal arrangement would probably also eliminate the small tanks mounted on the coating machines, and use larger holding tanks on the coating room floor. The coating would then be tempered to 100° in these holding tanks and pumped directly to the coaters as needed.

The above system of handling coating was developed by Curtiss over a period of many years, and the existing chocolate equipment was disturbed as little as possible. Therefore, this is an adapted system, and not necessarily the one that would be set if there had not been an existing handling system in operation.

The equipment described is in use in Curtiss Plant No. 3, where all the Butterfingers are manufactured. There is also enough coating made to supply another of Curtiss' plants. This system is duplicated in Plant No. 4 on a larger scale for other Curtiss products.

—the end.

# What's New in Candy Equipment



The Carlson Cherry Dipper has just been introduced to mechanize the operation of dipping fruits in bonbon cream. Stainless steel prongs are fastened to an endless stainless steel chain. This chain runs on bronze gears, and carries the fruit, impaled on the prongs, down into the bonbon pot, and up again, thus coating them. It is claimed that an inexperienced operator can produce from two to three times the volume of well-dipped fruit as an experienced hand dipper using the fork dipping method. For further information write: Carlson Cherry Dipper Company, 2771 East Foothill Blvd., Pasadena 8, California.

"The Story of Starches" is the title of a booklet put out by National Starch Products, Inc. It does an excellent job of describing the sources of starches, and the great variety of natural starches. It then goes into the varieties of starches that are man-made, and how this is done. It discusses in detail the commercial raw starches, corn, amioca, tapioca, sago, potato, wheat, rice, arrowroot, sorghum and sweet potato. It then describes the well known specialty

for May, 1954

## MILL RIVER Water Sealed PUMP BARS



These Pump Bars are made to fit all depositors. Can replace cup type bars on No. 2 and No. 3 depositors without altering machine.

**Stainless Steel  
Pistons**  
No grooves—no washers, cleaner and more sanitary.  
Single, Double,  
Triple, Quadruple.

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WORTHINGTON ST., SPRINGFIELD, MASS.



**6000 to 6500 lbs. per hour**  
of 6X powdered sugar is easily produced with the  
**SCHUTZ-O'NEILL Superfine PULVERIZER**

If you have need for constant high production of powdered sugar, by all means investigate the 28" Schut-O'Neill Superfine Pulverizer. It easily turns out 6000 to 6500 lbs. per hour of 6X powdered sugar with uniform fineness, using a 75 H.P. motor. Carry granulated sugar in stock,—make fresh powdered sugar as needed.

**EXTRA EQUIPMENT:** Automatic Starch Feeder will thoroughly mix any desired percentage of starch with powdered sugar.

Write for information, state capacity desired.



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starches, such as cold water swelling starch products, thin boiling starches, oxidized starches, British gums, white dextrans, yellow dextrans and sweeteners. Newer specialty starches are also described to show the great range of qualities possible in various starch products, by variations in processing techniques. Of considerable interest are several charts relative to the effects of pH, agitation, temperature of cook and time of cooking on the gelatinization and breakdown of raw starches. This is a very readable, semi-technical book, that packs a lot of information into just 56 well-illustrated pages. Copies are available from National Starch Products, Inc., 270 Madison Ave., New York 16, N. Y.

**Five automatic candy-making and candy-wrapping machines** are the subjects of new information bulletins, which describe their advantages and specifications. These machines are a twist wrapping machine, vertical automatic batch roller and spinning machine, automatic spinning machine, horizontal automatic batch roller and spinning machine, and a cut, fold and/or twist wrapping machine. For further information write:

*Rose Candy Machinery Division, American Machine and Foundry Company, 261 Madison Ave., New York 16, N. Y.*

**A new catalog of pulverizing and feeding equipment** is available, showing the dimensions and

operating details. Copy from: Pulva Corporation, 550 High Street, Perth Amboy, N. J.



Style SB



Style SA

**A new line of sanitary kettles** has been developed, that feature the elimination of all flanges, joints and crevices. Polished to a high lustre inside and out, its surfaces are easily cleaned. All joints are round and flush, and even the legs are sealed and adjustable. Large size kettles are available in both styles. Style SA kettle comes in 15 to 500 gallon capacities, whether  $\frac{3}{8}$  or full steam jacketed, built for pressures to 125 psi. Style SB kettle is full jacketed with extra large steam connections, capacities of 15 to 350 gallons, and pressures to 90-125 psi. For further information write: Hamilton Copper Works, Dept. 14, 820 State Ave., Cincinnati, Ohio.

## Dark and Light Chocolate in One Mixer

### Only Stehling offers you a 2-COMPARTMENT MIXER

A vertical center partition divides the Stehling 2-compartment chocolate mixer. Each compartment has separate agitators.

Users work dark chocolate in one compartment, light chocolate in the other; or melt and mix in one while drawing off the other.

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Factory Representative: R. S. and G. B. Hislop  
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# CALENDAR

May 11—Central Pennsylvania Candy Salesmen's Club last meeting until September at the Elmhurst Country Club.  
 May 11-25—Semi-monthly meetings of the Detroit Tobasco & Candy Round Table, Hotel Detrolter.  
 May 13—American Association of Candy Technologists regular monthly meeting.  
 May 13—Metropolitan Candy Brokers Association, monthly meeting at the Hotel Empire, New York, at 8:00 p.m.  
 May 14—Los Angeles Confectionery Sales Club, Inc., election of Officers at the Rodger Young Auditorium, Los Angeles, noon luncheon.  
 May 15—Great Plains Candy Club monthly meeting, Castle Hotel, Omaha, Nebraska, at 12:30 p.m.  
 May 16-19—Flavoring Extract Manufacturers' Association 45th Annual Convention, Hotel Biltmore, New York City.  
 May 17—Confectionery Salesmen's Club of Philadelphia monthly meeting.  
 May 17—Chicago Candy Club monthly meeting at the Furniture Club of America, 17th Floor, 666 Lake Shore Drive, Chicago.  
 May 18—The Candy Executives and Industries Club will hold their monthly meeting.  
 May 19—Southern California Association of Tobacco Distributors, monthly meeting at Chapman Park Hotel, 6th & Alexandria Sts., Los Angeles.  
 May 20—Buckeye Candy Club will hold a stag golf party at Sunbury Golf Course, Sunbury, Ohio, at 1:00 p.m. until ?  
 May 20—New York Candy Club, Inc., monthly meeting, Park Sheraton Hotel, New York City.  
 May 21—Golden West Candy Club monthly meeting at Helnick's Restaurant, 800 3rd St., Oakland, California—Ray Smith, lecturer.  
 May 25—Candy Square Club monthly meeting at Riverside Plaza Hotel, 253 West 73rd St., New York City.  
 May 27—Tidewater Wholesale Candy Club monthly meeting.  
 May 28—Badger Candy Club monthly meeting at the Astor Hotel, 924 East Juneau, at 8:00 p.m.  
 May 28—Boston Confectionery Salesmen's Club, Inc., monthly meeting at the Kenmore Hotel, Boston, at 8:00 p.m.

## JUNE

June 5—Northwest Candy Club, monthly meeting at the Grove Cafe, 500 Wall Street, Seattle, Washington, 9:00 a.m. breakfast.  
 June 6—Empire State Candy Club Annual Spring Dance.  
 June 7-8—American Management Association, Collective Bargaining, Hotel Astor, New York.  
 June 7—Retail Confectioners of Philadelphia, monthly meeting.  
 June 10—Confectionery Salesmen's Club of Baltimore annual Stag Outing at Conrad's Ruth Villa, Bengies, Maryland.  
 June 12—Los Angeles Confectionery Salesmen's Club, Inc. Annual Picnic, Ehrenclou Estate, San Marino, California.  
 June 13-16—American Marketing Association, Annual Conference, Ambassador Hotel, Atlantic City, New Jersey.  
 June 21-23—Southern Salesmen Candy Club annual meeting, George Washington Hotel, Jacksonville, Florida.  
 June 22-25—Southern Wholesale Confectioners Association, Inc., Convention and Candy Show.  
 June 24-27—Boston Confectionery Salesmen's Club, Inc., convention at Wentworth By The Sea, Portsmouth, New Hampshire.

## JULY

July 6-9—Annual meeting National Confectionery Salesmen's Association.  
 July 8-10—Pennsylvania Manufacturing Confectioners Association, 43rd Annual Meeting, Galin Hall Country Club, Wernersville, Pennsylvania.

## AUGUST

August 1-5—Convention and Exposition Commodore Hotel, New York, National Candy Wholesalers Association, Inc.

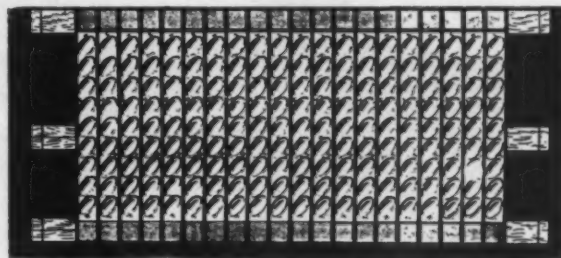
for May, 1954

## SEPTEMBER

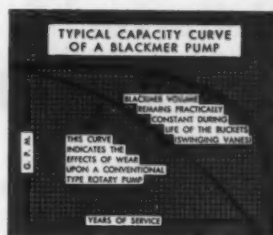
September 12-15—The Confectionery Caravan Show at the Palmer House, Chicago, Illinois.  
 September 19-22—Retail Confectioners of Philadelphia Candy Show.  
 September 23-26—Annual Meeting at Grove Park Inn, Asheville, North Carolina, Packaging Machinery Manufacturers Institute.

## OCTOBER

October 1-3—Annual Convention, Indiana Tobacco and Candy Association.  
 October 10-13—Convention and Exhibit, Washington, D. C., National Automatic Merchandising Association.  
 October 18-19—Boston Conference on Distribution, Hotel Statler, Boston, Mass.



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 CHEAPEST, MOST PRACTICAL AND ECONOMICAL MOULD MADE  
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Candy packaging really makes progress with this new Peters Model SG Carton & Tray Forming & Gluing Machine.

Its performance is truly spectacular... with phenomenal speed and efficiency that makes packaging faster and more economical than you ever thought possible.

Whatever confections you package, be sure to investigate this new Peters Model SG Former & Gluer.

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## CANDY PRODUCTION:

### Methods and Formulas

by Walter Richmond

Mr. Richmond describes fully the three basic operations for good candy manufacture: (1) Ingredients and Cooking Actions, (2) Mixing, Casting, Coating, Etc., (3) Trouble Shooting. Mr. Richmond tells *both* the reasons and the methods of operation. In addition, he provides carefully selected formulas for both the wholesale and the retail trade.

Whether you have a large plant or a small one, **CANDY PRODUCTION: METHODS AND FORMULAS** will prove a valuable asset to your firm. Mr. Richmond's book has 30 helpful chapters, as shown in the accompanying contents table. Its 640 pages contain 500 candy formulas and detailed production information on candies. For quick, convenient reference, a numbered list of the book's 500 formulas—grouped also under 32 main candy classifications—is provided. A comprehensive index and large diagrams showing both how to decorate Easter eggs and how to insert fruit and nuts in the centers are still additional features. Designed specifically as a production man's text, Mr. Richmond's helpful book also provides generous space alongside the formulas for notes during actual production in the candy plant.

Directory Division  
The Manufacturing Confectioner  
Publishing Company  
418 N. Austin Blvd., Oak Park, Ill.

Enclosed find my check.....to cover the cost of.....copies of the **Candy Production Methods and Formulas** at \$10.00 ea.

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## Confectioners' Briefs

J. C. Haley, founder and president of Brown & Haley for 40 years, died recently. Mr. Haley was widely known for his church and civic interests and as head of his firm followed a lifelong conviction that his business success was useful only for the good he could work.

A deeply religious man, member of the Methodist Church since 1902 and of Mason Methodist Church, Tacoma, since 1908, he was a lay delegate to the Methodist Ecumenical Conference in Oxford, England, in 1950. For years, he addressed church groups in the Northwest in the interest of the Methodist World Service program of overseas missions and benevolences. His interests, however, extended far beyond his own denomination and throughout his career he gave funds, counsel and time to the problems of new or growing congregations of all denominations.

At the time of his death, Mr. Haley was a member of the National Executive Committee of United Church Men, a division of the National Council of Churches and was one of the organizing delegates when the group was founded in 1951. He had taught Sunday School for 40 years and frequently remarked his pleasure in teaching sons and grandsons of early students.

Perhaps because he had never had the opportunity for a college education himself, he took much pride in the honorary degree of Doctor of Humanities (L.L.D.) which he received in 1951 from Linfield College, McMinnville, Oregon, of which Baptist institution he was a member of the Board of Trustees.

Surviving are his widow, M. Mae Haley; five sons, Jonathan Clifford, Jr., of San Francisco, and Frank H., Frederick T., Richard G., and Theodore R. of Tacoma; one daughter, Mrs. Gerald F. Alcorn of Longview, Washington, a sister, Mrs. H. H. Ridgwater of Cuyahoga Falls, Ohio, fourteen grandchildren; and a foster son and daughter, Norman E. and Stephanie Henshaw of Tacoma.

Fred T. Haley and Richard G. Haley, sons of the late J. C. Haley, were named president and secretary-treasurer of the firm. Fred T. Haley thus becomes the second president of the company. He will continue as general manager and salesmanager. Richard G. Haley, in becoming secretary-treasurer, will continue as production manager, a post he has held since the end of the war.



Lucy Lynne Chocolate Company has purchased the equipment, trade names and boxes of **Sphinx Chocolate Company**. Both companies are in Brooklyn, N. Y. Lucy Lynne is the manufacturing division of **Bard & Margolies, Inc.**, one of America's largest candy wholesalers.



Pictured above are members of the Research and Development Advisory Committee on Confections and Quartermaster Corps representatives who met to discuss the improvement of confections used in military rations. Seated, from left are, R. A. Brock, Brock Candy Company; C. R. Kroekel, Kroekel-Oetinger Company; Otto Windt, E. J. Brach & Sons; J. J. Alikonis, Paul F. Beich Company; H. B. Cosler, QM Food and Container Institute. Standing, from the left are, J. F. Ryan, QM Food and Container Institute; G. Loyd Latten, Schutter Candy Company; J. J. O'Rourke, Mars, Inc.; Lt. Col. G. F. McAneny, QM Food and Container Institute; Philip H. Kelly, legal officer, Chicago QM Depot; K. T. Farrell, QM Food and Container Institute; James E. Conerty, The Curtiss Candy Company, and Donald K. Tressler, QM Food and Container Institute.

Five specific recommendations resulted from the meeting, and these will be studied by the General Products Division of the QM Institute. These were specifically:

1. That a preference taste test be made with light and dark coated coconut bars and vanilla cream bars to determine if one type of "chocolate-type" coating can be specified, namely, the light type;
2. That further work be done on improving

the coating by (a) replacement of part of the cocoa powder with chocolate liquor; (b) adjusting the quantities of the emulsifiers, and (c) studying the manipulation of making the coating.

3. That coconut bars be reinstated for future procurement since more stringent requirements for coconut have been established, and storage studies have indicated good acceptance after 9 months at 100° F.

4. That a humectant be added to the caramel nougat bar, grained caramels, chewy caramels, and buttercreams as a result of the storage studies at Georgia Agricultural Experiment Station.

The committee offered to cooperate with the

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Inside  
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**STAINLESS STEEL TRUCKS**

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Improve production facilities  
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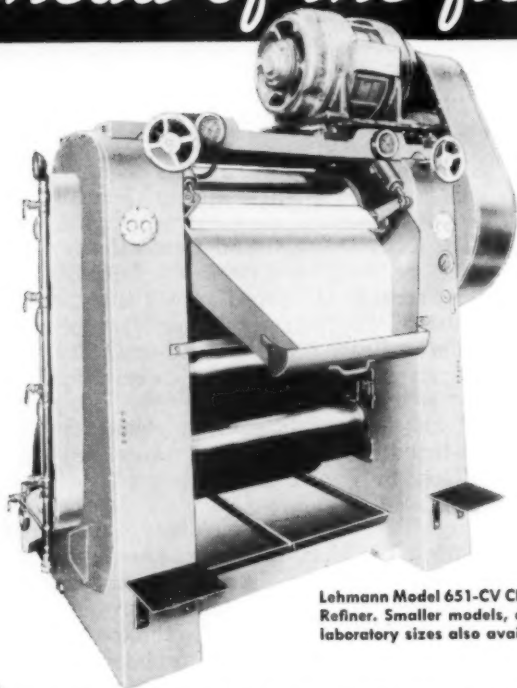
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# One thing after another keeps LEHMANN CHOCOLATE REFINERS ahead of the field



Lehmann Model 651-CV Chocolate Refiner. Smaller models, down to laboratory sizes also available.

**A** manufacturer can't help learning a thing or two if he has been in business for 120 years as we have. Take chocolate refiners, for instance. Although we have been designing and making them for many years for the Chocolate Industry, we are always learning something new about them. And those new ideas tend constantly toward lower operating costs for the user of LEHMANN CHOCOLATE REFINERS.

In the panel are listed a number of refiner improvements developed by Lehmann over the years. There were also many minor ones—important in their aggregate contribution to efficiency and economy.

Lehmann is equipped to design complete plant layouts for chocolate processing from the cocoa bean to the finished product. Lehmann engineered installations emphasize improved operating efficiency and savings in labor. They pay for themselves in a short time.

If the problem of what to do about manufacturing costs is on your mind today, send for us. We may be able to make some constructive suggestions.

**Sight-O-Matic Control**—Four gauges, one at each end of slow and fast rolls, enable operator to see exact changes in roll pressures as he adjusts them. Insures fast, accurate, positive setting of roll pressures to accommodate requirements of any formulation.

**Simplified Adjustment**—50% of handwheel adjustment points are eliminated. Second and third rolls adjust themselves automatically through pressure from top roll.

**Pneumatic Discharge Control**—take-off knife pressure constantly maintained by continuous air pressure to knife blade through pressure regulating valve. Indicating gauge in air line shows amount of knife pressure.

**Roll Temperature Control**—dial thermometers at each of roll water outlets and at water inlet manifold guide control of discharge water temperature from each roll.

**Centrifugally-cast Dual Metal Rolls**—centrifugal casting technique provides tighter, denser grain structure. Intensively hard chilled white iron surface inseparably bonded to gray iron core.

**Centralized Lubrication**—lubrication headers are concentrated on the discharge side of Lehmann Refiners. This makes grease gun lubrication of all bearings easy and convenient.

**Hinged Motor Base**—makes it easy to adjust belt tension, assuring efficient power transmission and quiet operation.

Ask us about other well-known Lehmann chocolate processing machines: the Model 48DL-X Triple Mill, the Model 40 M-U 4000 lb. Emulsifier, the Model 912-AC Refiner, the Model 10M 1000 lb. Paste Mixer, the Model 450 Disc Conche, the Model 913AC-L Three Roll Liquor Mill, the Model 88DSL Cracker and Fanner, the Model 10L 10 lb. Depositer with Conveyor, etc.



## J. M. LEHMANN COMPANY, Inc.

MAIN OFFICE AND FACTORY: 546 NEW YORK AVE., LYNDBURST, N. J.

Food and Container Institute on the development of confections suitable for the Air Force and for all-purpose survival bars.

**Spangler Candy Company** of Bryan, Ohio, has purchased the **A-Z Candy Manufacturing Corporation** of Detroit, Michigan. The purchase includes the machinery and trade name of A-Z, who are reported to be the largest manufacturers of candy canes in the country.

A-Z had been in the candy business 19 years in Detroit manufacturing a line of canes along with some large suckers and stick candy. Their candy has been distributed throughout the Eastern half of the country through brokers. Their production amounted to about 25,000,000 canes yearly.

The machinery will be moved to the Bryan factory of Spangler, and the canes will be absorbed into the current Spangler line. A new cold storage warehouse that is currently being constructed will help in the absorption of this extra production and sales volume. Last year Spangler purchased the trade name and machinery for the Dum Dum 1¢ pop.

**Curtiss Candy Company** is staging a major ad promotion, aimed at the Jewish market. Curtiss recently obtained Rabbinical certification for its "Baby Ruth" and "Butterfinger" bars.

**Ford G. Birchard**, founder of the **Purity Candy Company**, Lewisburg, Pa., died recently, at the age of 95. The business will continue under the direction of his son, **Roy A. Birchard**.

**Mrs. Anna E. Hoefler**, president of **Hoefler Chocolate Company**, died recently at the age of 75.

**Edward A. Turner** has been appointed representative for the **Heidelberger Confectionery Company** in the Baltimore, Washington and Western Maryland Area. Mr. Turner, who is a past president of the Confectionery Salesmen's Club of Philadelphia, also represents **Haelan Laboratories, Inc.**, (Bowman Gum) and **Bachman Chocolate Company**.

**The Gopher Candy Club's Annual Friendship Dinner** will be held May 1, at 6:30 p.m. at the Hotel Lowry, St. Paul, Minn.

**The Association of Chocolate and Cocoa Manufacturers of the United States** held its annual meeting on March 11, with the major topic the world cacao supply situation, which has resulted in extremely high prices for the principal raw commodity of cocoa and chocolate manufacturers. Efforts are being made through the work of the **American Cocoa Research Institute** and the **Inter-American Institute of Agricultural Sciences at Turrialba**, Costa Rica, in cooperation with interested agencies of the United States Govern-

ment, to alleviate the cacao shortage. Another important topic of discussion was the increase in the use of imitation coatings. It was the consensus of the meeting that every effort should be made properly to differentiate between substitutes for chocolate coatings and chocolate coatings meeting the Food and Drug Administration standards. This matter is scheduled for further study.

**Mr. Olive C. Day**, Chairman of the Executive Committee of the **Nestle Company, Inc.**, was elected President of the Association for the coming year, and **Mr. Lester W. Majer**, of the **Hershey Chocolate Corporation**, was elected Vice President.

**J. Stafford Ellithorp, Jr.** has been reelected president of **Beech-Nut Packing Company**.

**The 13th Japan Grand Confectionery Exhibition** will be held in Kyoto, April 12-21, under the sponsorship of the **Kyoto Confectionery Association**. Confectioners, manufacturers and suppliers of raw materials and machines throughout Japan will take part in this exhibition.

It has been reported that plans are being made to construct a chocolate processing factory at Colon, by Panamanian interests.

**Mr. Warren Ives**, president of **Haelan Laboratories, Inc.**, has announced the development of a chewing gum with an anti-enzyme ingredient designed to reduce tooth decay. It marks the company's re-entrance into the conventional chewing gum field. It is being introduced into key markets under the trade name of "Keeps."

---

**The Duncan Hines Label** is appearing in the candy field for the first time, on candy manufactured by the **Paul F. Beich Company**. **Hines-Park Foods, Inc.**, have licensed the Beich Company to use the label, and the first product is their **Golden Crumbles** candy, packed in one pound vacuum tins. Test marketing will be started in the central Illinois area, with further distribution planned afterwards. Other products will be added to the Duncan Hines line shortly.

**Alan H. Kane** has been appointed assistant to the president of **Haelan Laboratories, Inc.**, manufacturer of **Bowman Gum** and other specialties. He has been with the company since last year as director of its new products division.

**Canadian Candy Manufacturers** were grateful for the 5% reduction in their excise tax rate, but were disappointed that this tax was not eliminated altogether. They are left with a 10% excise tax and a 10% sales tax. This small cut in the excise tax will probably forestall planned price increases due to the chocolate supply and price picture.



**A new extra-helpful book on**

# **CHOICE CONFECTIONS:**

## **Manufacturing Methods and Formulas**

**by Walter L. Richmond**

CHOICE CONFECTIONS: MANUFACTURING METHODS AND FORMULAS is a 300-page, extra-helpful book designed to give practical know-how answers to problems of retail and wholesale package goods firms. Walter L. Richmond, the author, production chief for Norris Candy Company, Atlanta, Georgia, is one of the few remaining "old-time" candy superintendents who is well versed in the art of retail and wholesale candy making. Readers of THE MANUFACTURING CONFECTIONER are already familiar with his excellent formulas and manufacturing methods through the series of articles which have appeared exclusively in this magazine.

In CHOICE CONFECTIONS, Mr. Richmond discusses fully the great variety of ways standard candies can be made and "dressed up" for the retail counter. Wholesale package goods houses can also find a wealth of information for different types and styles of candies, and ways to vary the formulas or manufacturing methods to find just the right taste and texture desired.

Mr. Richmond's previous book, CANDY PRODUCTION, METHODS AND FORMULAS, published by THE MANUFACTURING CONFECTIONER, was an instant success, and met with enthusiastic praise from all who use it. This new book, primarily for the manufacturing retailer, fills a long-standing gap in candy literature.

### **Pre-Publication offer**

**\$4.50** per copy with order

This offer is good only until July 1, 1954. Your order will be held until the book is published, your copy will be sent immediately upon publication.

#### **BOOK ORDER**

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AT 3 to 5 units per second!



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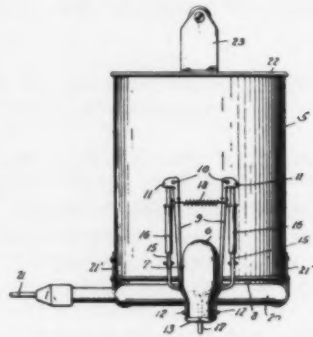


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NEW YORK: 55 WEST 42 STREET

# Patents

2,672,830  
**DEVICE FOR DROPPING CREAMY SUBSTANCES IN MAKING CANDY WAFERS**  
Louis F. Wasson, Tacoma, Wash.  
Application February 16, 1953,  
Serial No. 337,175  
3 Claims. (Cl. 107—52)



1. A device of the class described, comprising a container, a spigot connected with the container through which material is discharged from the container, a pair of arms pivotally mounted on the container at opposite sides of the spigot, blades extending inwardly from said arms, movable under the discharge end of the spigot for controlling the discharge of material from said spigot, said blades having concave inner surfaces, push rods slidably mounted on the outer surface of said container, said push rods engaging said arms for moving the arms and blades away from each other, a rod to which said push rods are connected, the latter rod extending downwardly below said blades and adapted to engage the surface on which the container is placed for operating said rods and blades.

2,671,027  
**AGENTS FOR PREVENTING LOSS OF GLOSS IN CANDY COATINGS**  
Sherwood Thomas Cross, Elsmere, Del., assignor to Atlas Powder Company, Wilmington, Del., a corporation of Delaware

No Drawing.  
Application May 12, 1951,  
Serial No. 226,108  
9 Claims. (Cl. 99—134)

1. A sugar-fat bon-bon coating in which the weight ratio of fat to sugar lies between the inclusive limits of 80/20 and 25/75 inhibited against dulling by the incorporation of a mixture comprising a partial ester of a higher fatty acid and a polyoxyethylene derivative of a partial ester of a higher fatty acid.

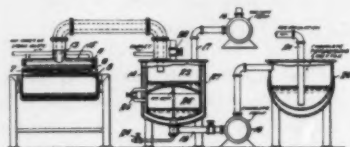
2,670,696

# VACUUM SYSTEM OF MANUFACTURING CHOCOLATE SHELLS

Claude J. Covert, Glen Rock, and Joseph L. Raffetto, Jr., Ramsey, N. J., assignors to Racine Confectioners' Machinery Co., Racine, Wis., a corporation of Wisconsin

Application February 2, 1951,  
Serial No. 209,068

1 Claim. (Cl. 107-8)



Apparatus for the manufacture of chocolate shells comprising in combination with open top, multiple cavity molds conditioned to congeal molten chocolate deposited therein into chocolate shells containing liquid chocolate, a stationary suction manifold, suction nozzles dependent from said manifold in position to register with the mold cavities, conveyor means for carrying said molds to the suction manifold and for effecting relative lifting of the mold cavities up over the ends of the nozzles, a stationary suction tank, a vacuum pump connected with said suction tank, a suction pipe extending from the suction manifold to said suction tank, heat supplying means connected with said suction manifold, suction pipe and suction tank for keeping the chocolate extracted by the nozzles in liquid state, and means in the suction tank for effecting separation of liquid chocolate from air withdrawn by the vacuum pump, including upper and lower chambers in said tank, a valved by-pass between said chambers, valved vents for said upper and lower chambers, said vacuum pump being connected with said upper chamber, and a chocolate removing pump connected with said lower chamber.

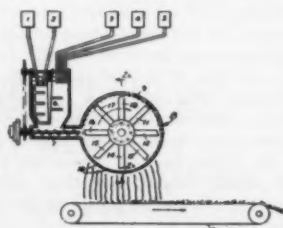
2,670,937

# APPARATUS FOR PRODUCING FONDANT MATERIAL FOR CANDY MANUFACTURE

John S. Truesdell, Los Angeles, Calif.

Application January 24, 1951,  
Serial No. 207,634

1 Claim. (Cl. 259-9)



An apparatus for cooling, agitating and conveying heated materials, a frame; a horizontally extending drum having end walls; means stationarily supporting said drum in connection with said frame; a jacket-forming casing surrounding said drum, said casing providing a chamber for the passage of fluid refrigerant; a shaft extending longitudinally and axially through said drum, said shaft being journaled for rotation in the end walls of said drum; conveyor and agitator means mounted on said shaft, said last-named means being disposed within said drum in positions to ad-

vance heated materials from a receiving end of said drum to an opposite discharge end thereof and, during such advance, to agitate and mix said materials while the same are being cooled by said refrigerant, said agitating and conveying means including a plurality of disks fixed in closely adjoining order to said shaft, alternate disks being disposed in parallel order and in acute angular relationship to a plane perpendicular to the longitudinal axis of the shaft, said disks having recessed passages in their circumferential edges, the circumferential edges of adjoining disks being disposed in closely adjacent order and

# Reflecto

## Cooling Tunnel Belts and Plaques

- \* Reflecto Cooling Tunnel Belting and Plaques—Single Texture, Double Texture, Double Coated
- \* Crack-less Glazed Enrober Belting
- \* White Glazed Enrober Belting Double Texture—Single Texture; Double Coated
- \* Caramel Cutter Boards and Belts
- \* Bottomer Belts (Endless—Treated or Untreated)
- \* Feed Belts (Endless—Treated or Untreated)
- \* Packing Table Belting (Treated and Untreated)
- \* Innerwoven Conveyor Belting
- \* Batch Roller Belts (Patented)
- \* Wire Belting
- \* Vee Belts
- \* Hose (Air; Water; Steam; Oil; Creamery)

## A Coated Fabric— Not A Lamination

- A smooth bright finish given to bottoms
- No separation between coating and fabric
- No cracking or wrinkling of belt, causing poor bottoms

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"Buy Performance"

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The Savage Latest Fire Mixer, Model S-48, is Streamlined and Sanitary and has many new features and conveniences:

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- Atmospheric Gas Furnace with Stainless shell
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You can save labor and obtain uniform batches by setting the thermostat for degree cook desired. It cooks and mixes batches of caramel, peanut brittle, peanut candies, fudge, nougat, gum work, and with double action agitator is ideal for coconut candies and heavy batches.

Your inquiry invited

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Chicago 12, Ill.



in contacting engagement with the inner wall surfaces of said drum, the material in traversing said drum passing through the recessed passages of said disks.

2,669,924

APPARATUS FOR THE PRODUCTION OF CHOCOLATE PASTES  
READY FOR SUBSEQUENT  
TREATMENT ON ROLL  
REFINERS

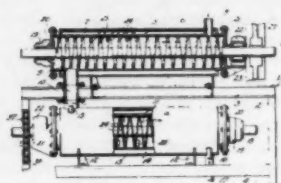
Hermann Kurt Wiemer, Wallington,  
England

Original application March 7, 1950,  
Serial No. 148,155. Divided and this  
application March 13, 1951, Serial  
No. 215,232

Claims priority,  
Application Great Britain

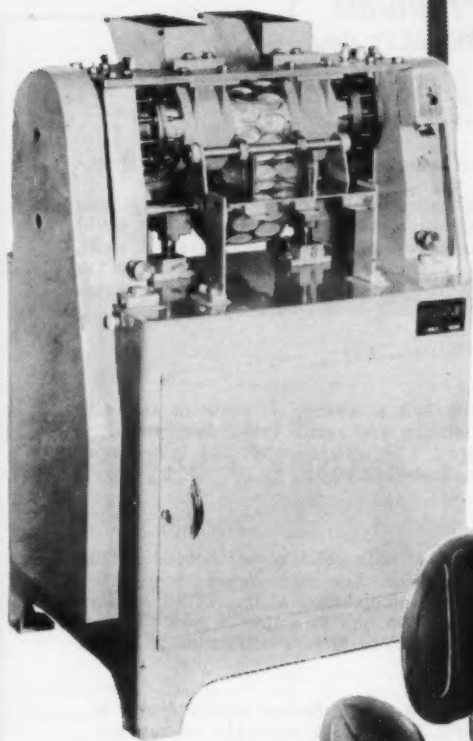
September 21, 1949

1 Claim. (Cl. 99—236)



An apparatus for the continuous production of chocolate pastes having the desired degree of fineness for subsequent treatment on roll refiners, comprising a premixing device of small dimensions, means for automatically separately and continuously weighing and supplying to said premixing device in small quantities predetermined relative proportions of ground cocoanut, cocoanut butter, sugar in crystal form and milk powder, a hammer mill including a cylindrical casing, a rotor in said casing mounted on a shaft extending axially in the casing a circular series of peripherally spaced blade-like hammers carried by the rotor each extending radially in the casing to a point adjacent the inner periphery thereof, each successive blade-like hammer of one portion of the series being offset axially in one direction with respect to the next preceding peripherally spaced hammer of said portion of the series of hammers, each succeeding hammer of the remaining portion of the hammers of the series being offset axially in the opposite direction with respect to the next preceding peripherally-spaced hammer of said remaining portion of the series of hammers whereby the series of peripherally-spaced hammers are arranged in spiral segments with opposite slopes, means in the upper part of the casing including serrations cooperating with the hammers in the grinding of the chocolate paste.



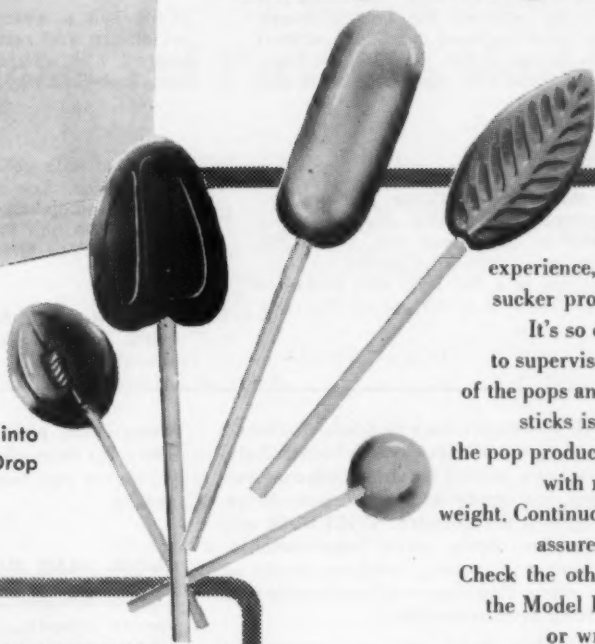


## Racine Model EP Sucker Machine

**PRODUCES  
300-800 SUCKERS  
A MINUTE**

**makes high quality suckers that  
look big but weigh the minimum**

Also can be converted into  
a Continuous Cutter or Drop  
Roll Machine



### GET THESE ADVANTAGES WITH THE MODEL EP

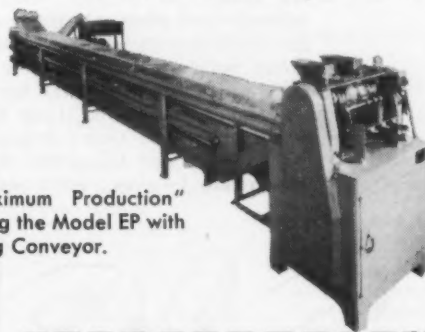
- Water cooled for high production — 300 to 800 suckers a minute.
- Use wood or paper sticks without extra attachments
- Easy to change rolls
- Perfect insertion and centering of sticks
- Variable speed controls and electric motor

One operator, even without experience, can give you this high-speed sucker production with the Model EP.

It's so easy — the operator only has to supervise the feeding . . . the forming of the pops and insertion of wood or paper sticks is completely automatic. And, the pop produced is perfect — as thin as  $\frac{1}{4}$ "

with maximum size and minimum weight. Continuous, automatic plunger action assures perfect centering of sticks.

Check the other money-saving features of the Model EP . . . then mail the coupon or write for the complete details.



Typical "Maximum Production" system showing the Model EP with 3-way Cooling Conveyor.

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Western Office and Factory: Racine, Wis. • Eastern Factory: Harrison, N. J.

Please send me full details on how we can make 300 to 800 suckers a minute with the Model EP.

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Company

Address

City  Zone  State

## CASE 1103\*.. Solutions to BELT Problems

from the files of VOSS BELTING & SPECIALTY CO.

### THE PROBLEM..

A Mid-West manufacturer of a general line of chocolates had for several months been using a new type of plastic-film-coated belt in their cooling tunnel. They began to encounter increasing difficulty with unappetizing dingy grey bottoms on their chocolates. At first, they questioned their own processing, and carefully rechecked

every stage—the tempering of the chocolate, tunnel temperature, etc.

After considerable time and money was spent in these investigations, all factors could be positively eliminated except the belt itself. The longer they ran the belt, the worse the condition of the chocolate bottoms became.

### THE SOLUTION..

The manufacturer replaced the belt (although it was still in good physical condition, without serious signs of wear) with a VOSS Hi-Gloss Cooling Tunnel Belt. The film surface of this

VOSS Belt is strictly non-porous and cannot absorb and retain butter fats, etc. It is cleaned with no difficulty, and is therefore completely sanitary.

### THE OUTCOME..

As soon as the VOSS Hi-Gloss Belt was installed, the grey-bottom trouble stopped. After several months of continuous use, the VOSS Belt is in excellent condition; it shows no tendency to curl (this is a 32" Belt) and chocolate production continues to come out of the cool-

ing tunnel with good, glossy bottoms of the proper color. The manufacturer reports that the ease of cleaning of the VOSS Hi-Gloss Belt permits him to maintain perfectly sanitary conditions with a minimum of effort.

\*

*This is a strictly factual report. Name of plant involved is available on request.*

VOSS files are full of cases where Hi-Gloss, Hi-Lustre, Double-Texture or other well-designed and carefully made VOSS Belts have solved troublesome and expensive problems for candy manufacturers, large and small, throughout the country. VOSS Belts are made specifically for candy plant requirements. They resist cracking and curling, produce goods of fine appearance, make cleaning easy and sanitation sure, and have long production life.

As specialists in this field, we are constantly testing—and often rejecting—new developments in films and fabrics which promise Belt improvements; when we do incorporate new features in our Belts, they are thoroughly tested for all critical factors before being marketed. (Look for an announcement soon of such a tested improvement, designed to give longer Belt life while maintaining first class production in every other respect).

Meanwhile, phone or write our nearest office for immediate attention to any Belt problems you may have, whatever their nature.

### VOSS ALSO SUPPLIES

Endless Bottomer and Feed Belts—White Neoprene treated, or plain... Packing Table Belting—plain or treated with smooth white flexible coating... Caramel Cutter Boards... Batch Roller Belting... Wire Belting—for enrollers and special conveyors... Corrugated Rubber Pulley Covers... Canvas Specialties... and all your other Belting needs.



5647

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# Candy Clinic

The Candy Clinic is conducted by one of the most experienced superintendents in the candy industry. Some samples represent a bona-fide purchase in the retail market. Other samples have been submitted by manufacturers desiring this impartial criticism of their candies, thus availing themselves of this valuable service to our subscribers. Any one of these samples may be yours. This series of frank criticisms on well-known branded candies, together with the practical "prescriptions" of our clinical expert, are exclusive features of The MANUFACTURING CONFECTIONER.

## Easter Candies and Packages; Moulded Goods

### Code 5C4

**Assorted Chocolate Coated Cream Eggs**  
6 eggs, 30c

(Purchased in a department store, Chicago, Ill.)

**Appearance of Package:** Good.

**Container:** Tray printed in red and white. Overall cellulose wrapper. Eggs are wrapped in printed colored foil.

**Coating:** Light:

**Color:** Good.

**Gloss:** Good.

**Taste:** Good for 5c seller.

**Centers:**

**Cherry:** Cream good but could not identify flavor.

**Maple:** Good.

**Raspberry:** Cream good, flavor fair.

**Remarks:** Suggest the raspberry and cherry flavors be checked as they are not up to standard.

### Code 5D4

**Marshmallow Rabbit**  
No weight stated, 2c

(Purchased in a chain department store, Chicago, Ill.)

**Appearance of Rabbit:** Good.

**Rabbit:** Pink colored sugar coating.

**Color:** Good.

**Texture:** Tough.

**Taste:** Fair.

**Remarks:** At the price of 2c we cannot expect too much.

### Code 5E4

**Chocolate Coated Rabbit**  
No weight stated, 2c

(Purchased in a chain department store, Oak Park, Ill.)

**Appearance of Rabbit:** Bad.

**Rabbit:**

**Coating:** Poor.

**Center:**

**Color:** Good.

**Texture:** Very tough.

**Taste:** Poor.

**Remarks:** Piece was out of shape and broken. Very cheap quality.

### Code 5A4

**Hollow Chocolate Rabbit**  
2½ ozs., 25c

(Purchased in a chain department store, Oak Park, Ill.)

**Appearance of Rabbit:** Good.

**Size:** Good.

**Wrapper:** Printed cellulose wrapper.

**Rabbit:**

**Chocolate:** Good.

**Gloss:** Good.

**Molding:** Good.

**Taste:** Good.

**Remarks:** The best hollow chocolate rabbit at this price we have examined this year. Neat and attractive wrapper.

### Code 5B4

**Chocolate Coated Cream Egg**  
1 oz., 5c

(Purchased in a chain department store, Oak Park, Ill.)

**Appearance of Egg:** Good.

**Size:** Good.

**Wrapper:** Foil wrapper, printed in red, gold and white.

**Egg:**

**Coating:** Light: Good for 5c seller.

**Center:**

**Color:** Good.

**Texture:** Good.

**Taste:** Good.

**Remarks:** Very well made and good eating. One of the best 5c cream eggs we have examined this year.

### Code 5F4

**Hollow Chocolate Rabbit**  
1 oz., 10c

(Purchased in a chain department store, Oak Park, Ill.)

**Appearance of Rabbit:** Good.

**Size:** Good.

**Wrapper:** Printed cellulose wrapper in colors.

## Candy Clinic Schedule For the Year

The monthly schedule of the CANDY CLINIC is listed below. When submitting items, send duplicate samples six weeks previous to the month scheduled.

**JANUARY**—Holiday Packages; Hard Candies

**FEBRUARY**—Chewy Candies; Caramels; Brittles

**MARCH**—One-Pound Boxes Assorted Chocolates up to \$1.00

**APRIL**—\$1.00 and up Chocolates; Solid Chocolate Bars

**MAY**—Easter Candies and Packages; Moulded Goods

**JUNE**—Marshmallows; Fudge

**JULY**—Gums; Jellies; Undipped Bars

**AUGUST**—Summer Candies and Packages

**SEPTEMBER**—Bar Goods; 5c Numbers

**OCTOBER**—Salted Nuts; 10c-15c-25c Packages

**NOVEMBER**—Cordial Cherries; Panned Goods; 1c Pieces

**DECEMBER**—Best Packages and Items of Each Type Considered During Year; Special Packages; New Packages

**Chocolate:**

**Color:** Good.  
**Gloss:** Good.  
**Molding:** Good.  
**Taste:** Good.

**Remarks:** The best 10c chocolate rabbit we have examined this year.

**Code 5G4**

**Solid Chocolate Rabbit**

1 3/4 ozs., 19c

(Purchased in a chain department store, Oak Park, Ill.)

**Appearance of Rabbit:** Good.

**Size:** Good.

**Wrapper:** Cellulose wrapper, white paper seal printed in red.

**Chocolate:**

**Color:** Good.  
**Gloss:** Good.  
**Molding:** Good.  
**Taste:** Good.

**Remarks:** The best solid chocolate rabbit at this price we have examined this year.

**Code 5H4**

**Assorted Chocolates**

1 lb., \$2.25

(Sent in for analysis #4766)

**Appearance of Package:** Good.

**Box:** Two layer type, full telescope, extension top and bottom. Cream colored paper top embossed in gold

and blue. Name embossed in center panel, red borders. Cellulose wrapper.

**Appearance of Box on Opening:** Good.

**Number of Pieces:**

**Dark Coated:** 36.

**Light Coated:** 12.

**Foiled Pieces in Colors:** 7.

**Jordan Almonds:** 4.

**Coatings:**

**Color:** Good.

**Gloss:** Fair.

**Strings:** Fair.

**Taste:** Good.

**Dark Coated Centers:**

**Sugar Mint:** Good.

**Coconut Paste:** Dry.

**Vanilla Cream:** Good.

**Jelly:** Could not identify flavor.

**Twin Filberts:** Good.

**Almonds:** Good.

**Cream and Caramel in Layers:** Good.

**Cashews:** Good.

**Dark Cream:** Could not taste any flavor.

**Brazils:** Good.

**Vanilla Caramel:** Good.

**Maple Cream:** Cream good, flavor poor.

**Kernel Paste Cream:** Dry.

**Coffee Cream:** Poor flavor.

**Mint Marshmallow:** Lacked flavor.

**Chocolate Crisp in Cup:** Good.

**Light Coated Centers:**

**Nut Crunch:** Had an off taste.

**Fruit and Nut Paste:** Good.

**Nougat:** Fair.

**Nut Chew:** Good.

**Fancy Shape Solid Chocolate:** Good.

**Foiled Nougat:** Poor. Not a good eating nougat.

**Jordan Almonds:** Good.

**Grape Cordial Foiled:** Good.

**Cherry Cordial Foiled:** Good.

**Pineapple Cordial Foiled:** Good.

**Assortment:** See remarks.

**Remarks:** Assortment is not up to the standard of other \$2.25 a pound chocolates or some of the \$2.00 boxes. Suggest some hard and cherry centers be added, also a better grade of nougat. Some of the creams need checking up, also some of the flavors. The dark coating looked as if it was not tempered right. The wrapped nougat is a very cheap nougat for this priced candy, also some of the centers.

**Code 5J4**

**Chocolate Pecan Fudge**

1 lb., no price stated

(Purchased in a candy store, St. Louis, Mo.)

**Appearance of Package:** Good.

**Box:** One layer type, white glazed paper top, name embossed in gold.

White embossed paper wrapper. Gold and green seal, tied with red twine.

**Appearance of Box on Opening:** Good.

**Fudge:**

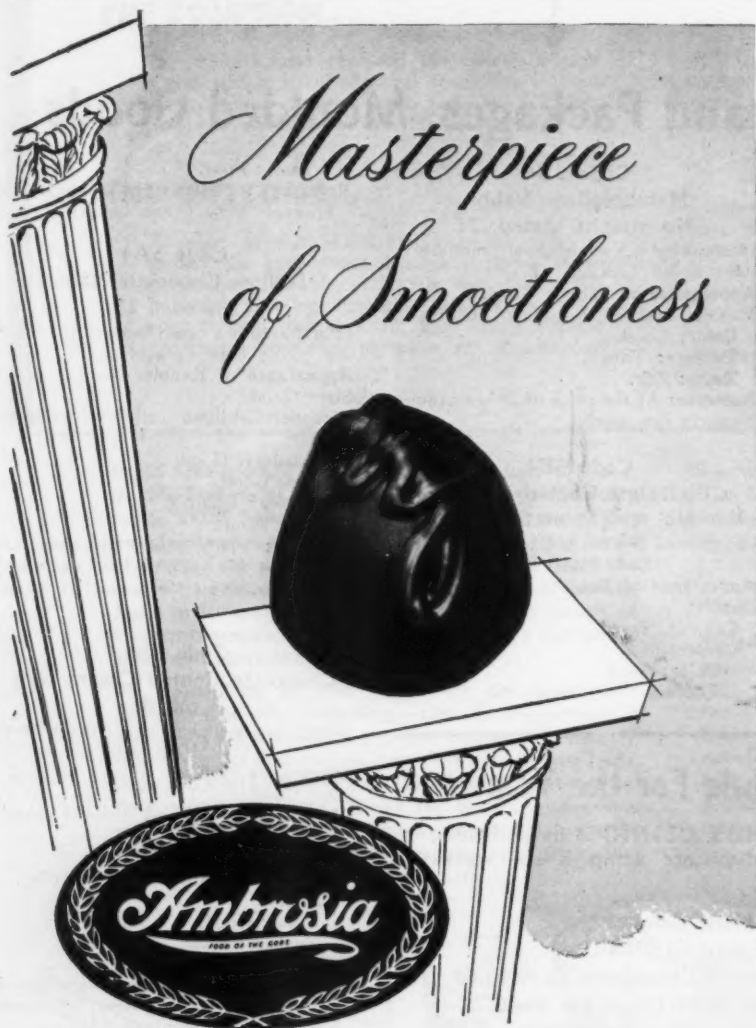
**Color:** Good.

**Texture:** Good.

**Taste:** Good.

**Pecans:** Good.

**Remarks:** The best chocolate pecan fudge we have examined this year. Well made and of good quality.



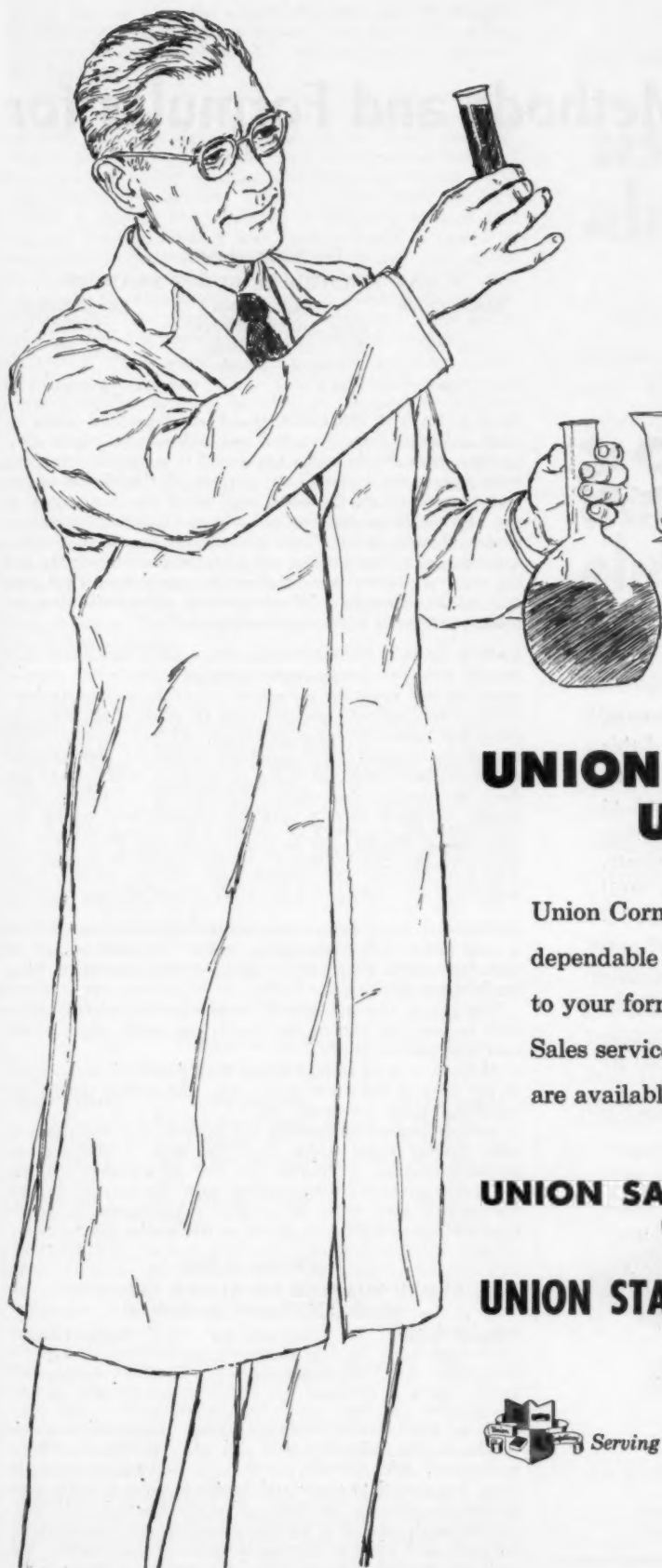
**CHOCOLATE COATINGS**

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MILWAUKEE, WISCONSIN

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Union Corn Syrup Unmixed is  
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to your formulae.

Sales service and technical assistance  
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DISTRIBUTOR FOR

**UNION STARCH and REFINING CO.**  
COLUMBUS, IND.



*Serving the Confectionery Industry since 1903*

# Manufacturing Methods and Formulas for

# Nut Candies



**Walter Richmond**, the author of this article, is plant superintendent at the Norris Candy Company, Atlanta, Ga. He is well known to this industry through his book, "Candy Production Methods and Formulas," published by The Manufacturing Confectioner

Publishing Company. This article is a chapter from Mr. Richmond's new book, to be published this summer. This will be primarily made up of formulas and methods for the manufacture of high grade confections, such as are produced by retail confectioners and high grade wholesale package goods houses.

## Formula # 302

### SUGAR TOASTED OR BURNT PEANUTS

Small Batch	Ingredients	Large Batch
3 lbs.	Fine granulated sugar	15 lbs.
3½ lbs.	No. 1 or extra large Virginia peanuts	17 lbs.
1 pt.	Water	2½ qts.

**SMALL BATCH PROCEDURE.** Place sugar and water in cooking kettle. Bring to a boil and add peanuts. Cook on a medium fire until the syrup has turned to sugar and begins to form a sugar crust around the peanuts. Set kettle off of fire and continue to stir the batch until all of the damp sugar is dry. Set kettle on the fire and add one heaping tablespoon of dairy butter. Stir until the peanuts take up all the remaining sugar, and a part of the sugar on the peanuts remelts and the sugared peanuts become glossy in appearance. Pour nuts onto oiled cooling slab. Mix the peanuts often while they are cooling to prevent them from sticking together.

**LARGE BATCH PROCEDURE.** Place sugar and water in a Savage type fire mixing kettle equipped with scoop attachment that will cause the peanuts to roll as the paddle revolves. Bring to boil and add peanuts. Cook on medium fire until the syrup has turned to sugar and begins to form a sugar crust around the peanuts. Turn gas flame down low and continue to stir the batch until all of the damp sugar is dry. Turn gas flame to medium heat again and add ¼ pound of dairy butter. Continue stirring until the peanuts take up all the remaining sugar and a part of the sugar on the peanuts remelts and the sugared peanuts become glossy in appearance. Pour nuts onto an oiled cooling slab. Mix the peanuts often while they are cooling to prevent them from sticking together.

**REMARKS.** Sugar toasted peanuts made in this manner have a crisp jacket and a fine eating quality. A small amount of imitation vanilla flavor can be added to the nuts at the time the butter is added to the batch.

The glossy appearance will remain on the peanuts when they become dry but do not remelt too much sugar or the nuts will become sticky.

At times a small amount of red color is added to the batch at the start of the cooking process. The author prefers the uncolored syrup for retail use.

Another method of finishing the peanuts is to dry them up with sanding sugar which gives the nuts a sparkling appearance. Instead of pouring the nuts on an oiled slab the moist nuts are mixed with sanding sugar. As soon as the nuts are covered with sugar the surplus sugar should be sieved from the nuts and the nuts placed on the cooling slab to dry.

## Formula # 303

### SUGAR TOASTED OR BURNT ALMONDS ALSO CINNAMON ALMONDS

Small Batch	Ingredients	Large Batch
3 lbs.	Fine granulated sugar	15 lbs.
3 lbs.	Raw almonds	15 lbs.
1 pt.	Water	2½ qts.

**SMALL BATCH PROCEDURE.** Place sugar and water in cooking kettle. Bring to a boil and add red color to suit requirements. Add almonds. Cook on a medium fire until the syrup has turned to sugar and begins to form a sugar crust around the almonds. Set kettle off of the fire and continue to stir the batch until all of the damp sugar is dry. Set kettle on fire again and add one heaping teaspoon of dairy butter. Stir until the almonds take up all of the remaining sugar and a

part of the sugar on the almonds remelts and the sugared almonds become glossy in appearance. Pour onto oiled cooling slab. Mix the almonds often while they are cooling to prevent them from stick together.

**LARGE BATCH PROCEDURE.** Place sugar and water in a Savage type fire mixing kettle equipped with scoop attachment that will cause the almonds to roll as the paddle revolves. Bring to boil and add almonds. Cook on a medium fire until the syrup has turned to sugar and begins to form a sugar crust around the almonds. Turn gas flame down low and continue to stir the batch until all of the damp sugar is dry. Turn gas flame to medium heat again and add  $\frac{1}{4}$  pound of dairy butter. Continue stirring until the almonds take up all the remaining sugar and a part of the sugar on the almonds remelts and the sugared almonds become glossy in appearance. Pour nuts onto an oiled cooling slab. Mix nuts often while they are cooling to prevent them from sticking together.

**REMARKS.** The sugared almonds made in this manner have a crisp jacket and fine eating quality. A small amount of imitation vanilla flavor can be added to the batch at the time the butter is added to the batch.

Burnt almonds usually have a more glossy appearance than do the burnt peanuts. This higher gloss can be obtained by remelting a larger percentage of sugar than was remelted on the burnt peanuts. This extra amount of remelted syrup may cause the almonds to remain sticky. This stickiness can be overcome to a great extent if a very small amount of plastic vegetable butter is rubbed on the surface of the nuts as they are being mixed on the cooling slab.

Instead of treating the almonds with vegetable butter the almonds can be thinly coated with an edible glaze. Allow nuts to cool before glazing.

#### Cinnamon Almonds

Cinnamon almonds are made in the same manner as burnt almonds with the exception that a small amount of fine granulated sugar is mixed with powdered cinnamon.

For the *small batch* mix 6 ounces of fine granulated sugar with 1 ounce of powdered cinnamon.

For the *large batch* mix 2 pounds of fine granulated sugar with 5 ounces powdered cinnamon. When all the sugar has dried up and a part of the sugar on the almonds remelts and becomes glossy looking the sugar-cinnamon mixture is added to the batch. When the syrup has taken up all of the sugar-cinnamon mixture, pour onto an oiled cooling slab. The almonds made by this method have a sparkling appearance, due to the undissolved sugar on the surface of the almond.

For a cinnamon almond with a shiny surface the batch can remain in the cooking kettle until the sugar-cinnamon mixture is remelted on the surface of the nuts.

#### Formula # 304

##### PEANUT BRITTLE #1

Small Batch	Ingredients	Large Batch
6 lbs.	Granulated sugar	24 lbs.
2 $\frac{1}{4}$ lbs.	Corn syrup	9 lbs.
4 lbs.	No. 1 Spanish peanuts	16 lbs.
$\frac{1}{4}$ oz.	Salt	1 oz.
1 $\frac{1}{2}$ ozs.	Bicarbonate of soda	6 ozs.
1 $\frac{1}{2}$ pts.	Water	3 qts.

**PROCEDURE.** Place sugar, corn syrup and water in cooking kettle. Cook to 240 degrees Fahr. Add peanuts. Cook to 310 degrees or until batch is a golden brown color. Set kettle off of furnace. Add salt and soda. Stir until the soda is well mixed in the batch and the batch puffs up. When batch has puffed stir again and let the batch puff up the second time. Pour onto an oiled slab. Quickly spread the batch. When the batch is firm enough to handle cut into 2 or 3 pieces. Turn pieces over. When top surface of the batch has softened up stretch the brittle so that the finished product will be thin. Allow to cool and pack into well covered containers until ready to be sold.

**REMARKS.** This formula produces a dry brittle with a good eating quality. The brittle contains a large percentage of sugar and the brittle may grain off if not sold within two weeks.

*the candymaker said:*

**"use almonds"**



*"Mix plenty of ALMONDS with either chocolate or caramel and you've got a winner". That's what this candymaker told us when we asked him about candy formulas.*

## use Blue Diamond almonds

That's what hundreds of the nation's leading candymakers do . . . *they use Blue Diamonds* . . . the top-quality, double-sorted almonds that actually cost you less because they are free from dust, foreign material and bitters, rigidly controlled for moisture content, and uniformly graded to minimize sorting and handling costs in *your plant*. Order Blue Diamonds as you want them . . . graded natural kernels . . . or kernels split, sliced, halved, chopped, or diced. Write on your company letterhead for samples, prices, and free candy formula booklet.



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Since 1851 we have specialized in the distillation of Essential Oils and the manufacture of Flavoring Materials and Food Colors, and over this long period have established and maintained a world-wide reputation for Quality.

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One of our outstanding specialties, imparting the character of the true fruit, a real fresh pineapple flavor.

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Accurately reproduces real coconut flavor. For all types of candy; a necessary ingredient wherever coconut is used; particularly valuable for reinforcing the flavor of shredded coconut.

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This preparation gives the flavor and aroma of the ripe red Banana to a remarkable degree.

— Write for Samples and Full Directions —

## W. J. BUSH & CO.

INCORPORATED

19 West 44th St.  
Chicago, Ill.

New York 36, N. Y.  
National City, Calif.

The amount of soda used gives the brittle a well puffed, crunchy texture.

IMPORTANT. The batch must be stirred all through the cooking process and the flame of the fire lowered as the batch nears the final stage of cooking.

### Formula # 305 PEANUT BRITTLE # 2

Small Batch	Ingredients	Large Batch
6 lbs.	Granulated sugar	16 lbs.
3 lbs.	Corn syrup	8 lbs.
4½ lbs.	No. 1 Spanish peanuts	12 lbs.
3 ozs.	Fresh dairy butter	8 ozs.
¼ oz.	Salt	1 oz.
1¾ ozs.	Bicarbonate of soda	5 ozs.
1½ pts.	Water	2 qts.

PROCEDURE. Place sugar, corn syrup and water in cooking kettle. Cook to 240 degrees Fahr. Add peanuts. Cook to 290 degrees and add dairy butter. Cook to 300-310 degrees or until batch is a golden brown color. Set kettle off of furnace. Add salt and soda. Stir until the soda is well mixed into the batch and the batch puffs up. When batch has puffed stir again and let the batch puff up the second time. Pour onto an oiled slab. Quickly spread the batch. When the batch is firm enough to handle cut into 2 or 3 pieces. Turn pieces over. When top surface of the batch has softened up stretch the brittle so that the finished product will be thin. Allow to cool and pack into well covered containers until ready to be sold.

REMARKS. This formula produces a brittle with a good color, texture, and the addition of dairy butter gives the brittle an excellent eating quality. The amount of soda used gives the brittle a well puffed, crunchy texture.

IMPORTANT. The batch must be stirred all through the cooking process and the flame of the fire lowered as the batch nears the final stage of cooking.



**MERCKENS CHOCOLATE COMPANY, INC.**

155 Great Arrow Avenue, Buffalo 7, New York

BRANCHES AND WAREHOUSE STOCKS IN

BOSTON, NEW YORK, CHICAGO, LOS ANGELES, OAKLAND, SALT LAKE CITY, SEATTLE



**Formula # 306**  
**PEANUT BRITTLE # 3**

Small Batch	Ingredients	Large Batch
4 lbs.	White granulated sugar	12 lbs.
2 lbs.	Yellow C sugar # 8	6 lbs.
4 lbs.	Corn syrup	12 lbs.
3 ozs.	Fresh dairy butter	9 ozs.
5 lbs.	No. 1 Spanish peanuts	15 lbs.
2 ozs.	Bicarbonate of soda	6 ozs.
¼ oz.	Salt	¾ oz.
1½ pts.	Water	2¼ pts.

**PROCEDURE.** Place yellow C sugar and water in cooking kettle. Dissolve sugar by heating slowly. Add white sugar and corn syrup. Cook to 240 degrees Fahr. Add peanuts. Cook to 290 degrees and add dairy butter. Cook to 295-305 degrees or until batch is a golden brown color. Set kettle off of furnace. Add salt and soda. Stir until the soda is well mixed in the batch and the batch puffs up. When batch has puffed stir again and let batch puff up the second time. Pour onto an oiled slab. Quickly spread the batch. When the batch is firm enough to handle cut into 2 or 3 pieces. When top surface of the batch has softened up stretch the brittle so that the finished product will be thin. Allow to cool and pack into well covered containers until ready to sell.

**REMARKS.** This formula produces a well puffed, crunchy brittle. The addition of yellow C sugar gives the brittle a fine flavor. The batch contains a larger percentage of corn syrup and the brittle will sweat more quickly than the brittle made with the two preceding formulas; especially when exposed to humid weather conditions.

**IMPORTANT.** The batch must be stirred all through the cooking process and the flame of the fire lowered as the batch nears the final stage of cooking.

**Formula # 307**  
**ICED PEANUT BRITTLE**

Small Batch	Ingredients	Large Batch
4 lbs.	Granulated sugar	12 lbs.
4 lbs.	Corn syrup	12 lbs.
5 lbs.	No. 1 Spanish peanuts	16 lbs.
1½ ozs.	Bicarbonate of soda	5 ozs.
¼ oz.	Salt	1 oz.
1 pt.	Water	3 pts.

**PROCEDURE.** Place sugar, corn syrup and water in cooking kettle. Cook to 240 degrees Fahr. Add peanuts. Cook to 295-400 degrees Fahr, or until batch is a golden brown color. Set kettle off of furnace. Add salt and soda. Stir until soda is well mixed into the batch and the batch puffs up. When batch is well puffed pour onto an oiled slab. Quickly spread the batch. Do not stretch the brittle but cut into pieces large enough to fit a stock box after the brittle is coated with icing. Place the warm cut pieces into trays that have been lined with heavy wax paper. Cover the top surface of the warm pieces with icing. Turn the pieces over with iced surface next to the wax paper. Cover the pieces with icing. Allow to remain in trays until icing is dry. Place in stock boxes until ready to be sold.

This article will be continued in the June issue. —Editor



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FOLDING  
CANDY BOXES**

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CANDY!**

*AROUND THE CLOCK  
ALL YEAR ROUND!*

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**Use - -**

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1. Retards drying
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perience in the confectionery field.  
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## MACHINERY FOR SALE

### FOR SALE

Model S #3 Savage Fire Mixers.  
Model K #3 Savage Fire Mixers.  
50 gal. Model F-6 Savage Tilting Mixers.  
200 lb. Savage Flat Top Marshmallow Beaters.  
Marrow Cut-Rol Cream Center Maker.  
50" two cylinder Werner Cream Beater.  
1000 lb. Warner Syrup Cooler.  
200 lb. to 2000 lb. Chocolate Melters.  
Simplex Gas Vacuum Cooker.  
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600 lb. Continuous Vacuum Cooker.  
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We guarantee completely rebuilt.  
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**ROSE "500" TWIST WRAP MACHINE** cylinder piece; Hohberger Continuous Cream Machine. Box 344, The MANUFACTURING CONFECTIONER.

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**CANDY CANE MACHINE** for wholesale manufacturing plant. Please state all particulars in first letter, price, condition, etc. Marcoe & Sons Candies, 4110 So. M St., Tacoma, Washington.

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I have had over 50 years experience in candy factories of all sizes, in the development of new candies, both low priced for the wholesale trade and high priced for the retail trade. I have helped engineer special equipment for the manufacturing of unusual candies, and in placing equipment for maximum efficiency. I have also had a great deal of experience with all types of chocolate and summer coatings, and can help in setting up a coating handling and tempering system. I will travel to any place where my experience can be of service.  
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**CLASSIFIED ADVERTISING** is designed to aid the candy man in finding a market for or source of used equipment, services and miscellaneous items. In replying to ads address: Box Number, The Manufacturing Confectioner, 418 N. Austin Blvd., Oak Park, Illinois.

Minimum insertion is 3 lines, at 35c per line, 70c for bold face; not subject to agency discounts.

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**SHEETS-ROLLS-SHRIDDINGS**  
Cellophane rolls in cutter boxes 100 ft. or more

ALSO MADE OF OTHER CELLULOSE FILM

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ROWS and ROSETTES  
for your CANDIES

Satin—Chiffon—Tinsel

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Today, everybody's standby food**

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Today chocolate is no longer a delicacy for a privileged few. Modern methods of manufacture and distribution enable everyone to enjoy this favorite treat for only a few cents. And, best of all, new improved basic filler ingredients have further increased the taste-appeal and quality of today's candies.

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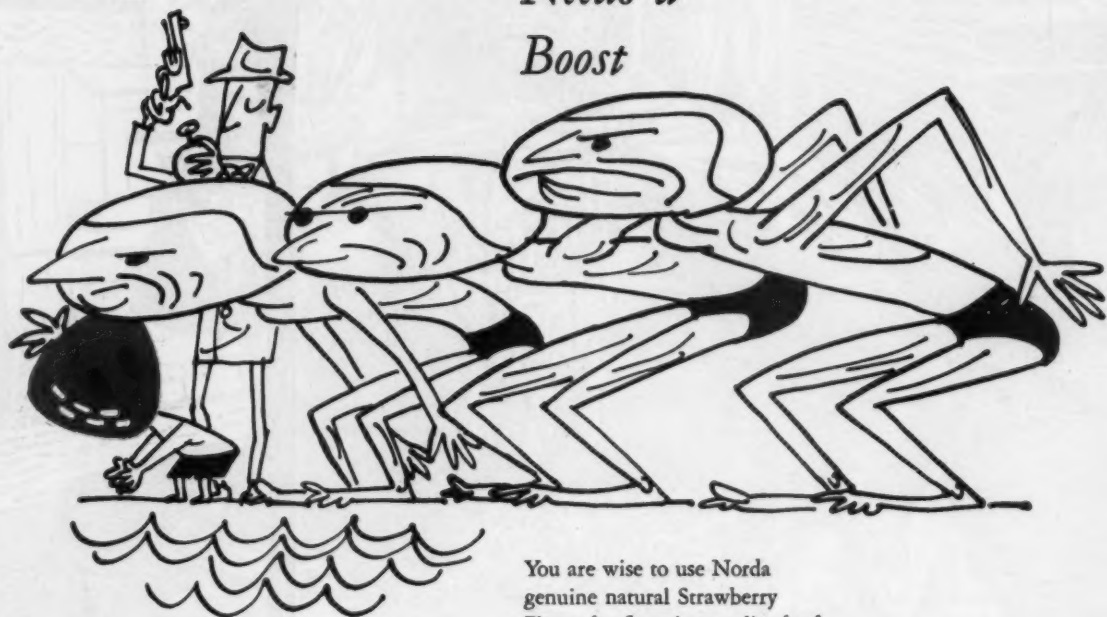
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Staley's enzyme-converted corn syrup adds new flavor, texture and eye appeal.

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High quality confectioners' corn syrups adaptable to standard candy formulas.

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Include a full line of improved confectioners' starches for cooking and moulding.

*When a  
Strawberry  
Needs a  
Boost*



You are wise to use Norda genuine natural Strawberry Flavor for flavoring quality food products. They will always be uniformly fine, and they'll always be popular.

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**-Come  
to  
Norda**



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